



## PINOT NOIR 2016

HARASZTHY VINEYARDS

0,75l

### DESCRIPTION

Type of the wine: **Red, Dry**

Grape variety: **100% Pinot Noir**

Sugar / alcohol content: **0gr/l 13%**

Terroir, vineyard: **Etyek-Buda, Etyek**

Training system: **Tradicional**

Harvest: **Hand harvested 2016. 09.24 -10.03.**

Technology: **Selection by berries. Fermentation: Open air punch down, 10 days and after fermentation 6 months on the lees. Barrique aging for 8 months, new and old wood**

Quality level: **Premium**

Temperature: **14 °C**

Food Pairing: **A great accompaniment for meat pie, quiche or cold patés.**

Description: **Cherry color. Primal fruitiness on nose, accompanied by some roasted scent. On the palate besides the sour cherry you will find the presence of chocolate, tobacco and bold notes produced by barrel ageing. Aftertaste is medium-long, spicy.**

Available quantity: **2.000 BOTTLES**

Retail price : **3.790 HUF / 11 EUROS**

