



CHARDONNAY 2016

ETYEKI KÚRIA WINERY 

DESCRIPTION

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

Grape variety: **Chardonnay 100%**

Sugar / alcohol content: **NA g/l 13,5 %**

Terroir, vineyard: **Öreghegy, Nagy Látóhegy**

Training system: **Guyot**

Harvest: **Hand harvested**

Technology: **After careful cool pressing, 70 % underwent reductive, low temperature fermentation in stainless steel tanks, and 30 % was fermented in new 300-liter oak barrels. Matured on fine lees for six months, then bottled following another three months of maturation.**

Quality level: **Premium**

Temperature: **10–12 °C**

Food pairing: **Smoked and grilled fish, lamb and meats with creamy sauces**

Description: **A rich wine, that successfully associated fruity notes of golden apple and pear, creamy and buttery aromas which we owe to the patient aging method.**

Available quantity: **2.600 BOTTLES**

Ex cellar price: **2750 HUF / 8 EUROS**

