



HILLTOP NESZMÉLY IRSAI OLIVÉR 2018

HILLTOP NESZMÉLY WINERY 

DESCRIPTION

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

Grape variety: **100% Irsai Olivér**

Sugar / alcohol content: **1,2 g/l 10 %**

Terroir, vineyard: **Neszmély, soil: Chernozem (fertile black soil) & brown earth**

Training system: **Umbrella training system**

Harvest: **Machine harvest**

Technology:

All of our white wines plus our rosé are fermented and matured in stainless steel tank under controlled temperature. Hilltop wines are created first and foremost to reflect the fruitiness and spiciness encoded in the grape berries. The rich flavours are delivered to the world with the help of the most modern technology and several decades of human knowledge.

Quality level: **Medium**

Temperature: **11 °C**

Food pairing:

Ideal aperitif and also perfect, refreshing and invigorating wine for light conversations on a sunny terrace. Superb match with salads, lighter meat dishes or sea food dishes. As for cheese types, a softer cheese with fresher character would fit well.

Description:

Irsai Olivér is the emblematic variety of Hilltop brand, the winery can hardly supply the exceeded demand. Its popularity lies in its clear, aromatic character. The flavour of the juicy table grape and the abundant floral notes have already convinced many winelovers. An easy drinking, light, attractive wine. Easy to love it!

Available quantity: **50.000 Bottles**

Retail price : **1.490 HUF / 4-5 EUROS**

Story:

As our chief winemaker, Ákos Kamocsay put it into words: 2017 is an almost perfect vintage. We did not miss the 70 mm rainfall in the middle of the harvest, but in spite of it we could pick ripened, rich grapes with high sugar content from the best vineyards. And after tasting the wines we can admit that yes, it was a great vintage.

