



KAMOCZSAY PRÉMIUM IHLET CUVÉE 2017

KAMOCZSAY ÁKOS PRÉMIUM BOROK  ('IHLET' = 'INSPIRATION')

DESCRIPTION

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

Grape variety: **Traminer (70%), Chardonnay (20%), Sauvignon Blanc (10%)**

Sugar / alcohol content: **9,36 g/l 15,9 %**

Terroir, vineyard: **Neszmély wine region, soil: carbonated Chernozem (fertile black soil) with forest remainings**

Training system: **Umbrella training system**

Harvest: **Machine harvest**

Technology: **All of our premium white wines plus our rosé are fermented and matured in stainless steel tank under controlled temperature. Hilltop and Kamocsay Ákos 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: **Premium**

Temperature: **10 – 11 °C**

Food pairing: **Since the wine is not an ethereal ballerina at all, we should find the pairing adjusted to this fact. Because of its roundness and full body a dish with creamy sauce, like a tagliatelle could be a good choice. Due to the spiciness and the attractive sweetish character of Traminer examples of Asian cuisine could match as well. A slowly made, confit beef would equally pair with this white blend. As for cheese types, a creamy camembert would suit perfectly.**

Description: **Full bodied, rich, thick and astonishingly aromatic. Vintage 2017 is all about roundness, ripeness and deep structure – so is Inspiration Cuvée. Huge pleasure – literally.**

Available quantity: **34.000 Bottles**

Retail price : **1.690 HUF / 5–6 EUROS**

Story: **In 2015, after years of experience and preparation the top blend of the winery was born. Talking about the premium segment, we would like to avoid making the same blend every year – and even if we wanted to, we could not do so. As our chief wine-maker, Ákos Kamocsay said: "It would be silly to say that I aimed to create the same blend as in 2015. First of all, I would never succeed to do so, secondly in a different vintage the varieties of the same proportion would not result balance."**

