



KAMOCSAY PRÉMIUM PINOT GRIS 2017

KAMOCSAY ÁKOS PRÉMIUM BOROK 

DESCRIPTION

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

Grape variety: **100% Pinot Gris**

Sugar / alcohol content: **3 g/l 15 %**

Terroir, vineyard: **Göte-hillside vineyard, soil: loess soil with chalky patches, brown earth with Chernozem (fertile black soil) cover layer**

Training system: **Umbrella training system**

Harvest: **Hand 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: **It is not the time to be moderate: a hedonist wine deserves a hedonist meal. Since the wine is a fairly strong character with serious extract content, it should not be hurt with a humble salad. We can confidently recommend this Pinot Gris with a beef cheek, bone marrow on toast or a complex game stew. In case of cheeses, again we should think of a more matured, more intense type of cheese like a brie or a superb Grana Padano.**

Description: **Ripened fruit character – apricot, nectarine –, honeyed notes, flowers and discreet minerality.**

Available quantity: **40.000 Bottles**

Retail price : **1.990 HUF / 6–7 EUROS**

Story: **Though in Hungary winelovers are rather divided in connection with Pinot Gris, it has a significant popularity worldwide, it has a so called renaissance. The variety is considered to be a favourite both in the UK and the USA. Pinot Gris or Pinot Grigio? The two different names are not only in two different languages, they refer to two different styles as well. Pinot Grigio style is all about lightness, crispy acids and intense fruitiness, and the alcohol is usually moderated. Pinot Gris as a style is just the opposite: wines named with the French name are usually full bodied, rich, deep and layered. Wines of Alsace or Badacsony are beautiful examples of this style. It is not by accident that Kamocsay Ákos Premium Pinot Gris has put on this style. A true blockbuster in the world of dry white wines. It is not by chance either that we often taste it after rosé wines to express our respect for the wine which has a serious weight.**

