



# KAMOCSAY PRÉMIUM PINOT NOIR ROSÉ 2017

KAMOCSAY ÁKOS PRÉMIUM BOROK 

## DESCRIPTION

Type of the wine: **Rosé, Dry**

Grape variety: **100% Pinot Noir**

Sugar / alcohol content: **0,5 g/l 11,5 %**

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 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: **11 °C**

Food pairing: **Ideal thirst quencher in summer if chilled at 10–11 °C, while a great partner of gourmet dishes in winter at 12–13 °C. Its versatility is rewarding: it works well with paprika spiced or tomato-based dishes as well as meals made of pork or duck, but probably the best choice is rabbit made with paprika.**

Description: **Elegant, restrained yet intense enough to tempt to taste. Strawberry, redcurrant, spices and terroir notes from the chalky-loess soil make it obvious, that there is a complex, exciting rosé in our glass. On the palate it is a full bodied, creamy, yet elegant wine to every single drop of it.**

Available quantity: **30.000 Bottles**

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

Story: **The main grape variety of Burgundy has found its home in Neszmély as well. We know that Pinot Noir does not give itself easily, it requires great care and attention both in the vineyard and in the cellar. Ákos Kamocsay claims that a full bodied, more creamy and “winey” rosé is the one that can express the symbiosis of the variety and Neszmély terroir the best. More and more wine drinkers seek for rosé wines which attract not only with intense, tutti-frutti character, but with harmony, complexity and deeper structure as well. This rosé is made for them.**



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