



## OLASZRIZLING SINGLE VINEYARD 2018

SABAR WINE HOUSE 

### DESCRIPTION

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

Grape variety: **100% olaszrizling**

Sugar / alcohol content: **1,9 g/l 13 %**

Terroir, vineyard: **Tóti-hegy**

Training system: **High Cordon**

Harvest: **Hand harvested**

Technology: **The wine was fermented spontaneously and matured for 7 months in lightly toasted, 500 litre Hungarian barrels**

Quality level: **Single Vineyard Wine**

Temperature: **10-12 °C**

Food pairing: **Pairs well with traditional Hungarian dishes and “vadas” (venison plate with vegetable sauce), but it is equally suits salads in case flavoursome dressing is provided. It is worth trying with traditional stuffed cabbage or cold plates.**

Description: **Fruity wine with birch and pear, accompanied by a hint of marzipan. The spiciness coming from barrel ageing makes the overall sensation more complex and gives the palate a pleasant smokiness, which is nicely retained in the aftertaste.**

Available quantity: **3.000 Bottles**

Retail price : **2.990 HUF / 8-9 EUROS**

