



## PINOT GRIS 2015

SABAR WINE HOUSE 0,75l

### DESCRIPTION

Type of the wine: **WHITE, DRY**

Grape variety: **100% PINOT GRIS (SZÜRKEBARÁT)**

Sugar / Alcohol / Acidity / Extract: **1,2 g/l / 12,5% / 5,7 g/l Ph: 3,41 / 21 g/l**

Terroir: **ÖREG-HEGY ('OLD' HILL IN BADACSONYÖRS),  
BADACSONY MOUNTAIN**

Training system: **HIGH CORDON**

Harvest: **HAND HARVEST**

Technology: **The wine was fermented and matured for half a year in lightly roasted 500 litre oak barrel.**

Quality level: **ESTATE WINE**

Temperature: **10–12 C°**

Food pairing: **Ideal company of fish, poultry and slightly spiced pork.**

Description: **A vibrant, rich, layered white wine. On the nose mainly peach, green apple, pear and some vanilla. Full bodied on the palate with creamy texture. Elegant oak use, refined minerality.**

Available quantity: **1.500 BOTTLES**

Ex-cellar price : **2.190 HUF / 6–7 EUROS**

