



LAJVER SOUND GYÖNGYÖZŐ (,FRIZZANTE') 2018

LAJVER WINE ESTATE 

DESCRIPTION

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

Grape variety: **90% Csereszegi Fűszeres, 4.5% Olaszrizling, 3.5% Chardonnay, 2% Rhine Riesling**

Acidity / alcohol content: **5,8 g/l 11,5%**

Terroir, vineyard: **Szecsárd wine region**

Training system: **N/A**

Harvest: **N/A**

Technology: **The bunches were selected by hand, placed in a stainless steel container where fermentation took place in a reductive space. The varieties were aged separately, then blended to achieve maximum harmony. Carbon dioxide was added during the bottling process.**

Quality level: **Entry level**

Temperature: **10–11 °C**

Description: **Intense, fruity, crispy frizzante with charmingly fresh nose. Vivacious acidity makes the flavours zesty. The added carbon dioxide makes this refreshing wine infinitely vibrant and lively. Ideal summer wine, which needs a terrace, a comfortable chair and good company.**

Available quantity: **N/A**

Retail price : **1025 HUF / 3 EUROS**

