



TELEKI *Villány*

Hárslevelű 2023



Origin: Pannon region, PDO

Varieties: Hárslevelű

Fermentation: Thanks to balanced weather conditions, we collected and delivered grapes to the winery in perfect ripeness. The machine-harvested grapes were soaked for a short time and then pressed after a quick processing. After the must cleaning by sedimentation, the controlled fermentation of the must began, at an average temperature of 17-18 degrees Celsius.

Maturation: After fermentation, we made sure to keep the precious aromatics of the white wine. After further gentle cleaning and clarifying procedures, the wine was bottled.

Tasting notes: The wine has an elegant golden yellow color. Its smell is moderately intense, reminiscent of a nectarine, ripe peach. On the palate, it is characterized by a fine full texture, complex structure and clear flavors, in which the fresh, pleasant acidity lends liveliness and freshness, highlighting its fruity character. It is full and aromatic in the mouth, but in addition, honey notes and white-fleshed fruits also emerge intensively.

Alcohol : 11,8 %

Sugar: 36 g/l

Acidity: 4,6 g/l