



TELEKI *Villány*



Irsai Oliver 2023

Classic selection white

Origin: Villány, PDO

Varieties: Irsai Oliver

Fermentation: refrigerated, reductively at 14 ° C, in stainless steel tanks for 14 days

Maturation: in stainless steel tanks for 18 days.

Description: It is a Hungarian breed, a cross between Pozsonyi Fehér and Csabagyöngye. Early-ripening grapes, fragrant, fresh acids. Irsai can be compared to Pinot Grigio, but has a distinctive Muscat character due to its fragrance. Fermented and aged in stainless steel to preserve the primary fruity aromas. Fashionable, especially for young people, because of its flattering lightness. Chilled at 12-13 ° C, it is recommended for salads, poultry and fish dishes, seafood!

Alcohol: 11,25 %

Acidity: 3,9 g/l

Sugar: 0,7 g/l