

EGER



Egri Csillag 2021

Style: Dry white wine

Description: The wines come from the cool climate region of Eger, it is a contemporary Csillag blend of local and international varieties, which represents the

diversity of the region.

Ripeness: Ready to drink, drink in 3 years is the best.

Average yield: 35 hl/ha

Variety: Hárslevelű, Viognier, Leányka, Riesling,

Chardonnay

Place of Origin: Eger, Hungary

Vineyard: 100% volcanic, single vineyard

Method of cultivation: Low cordon

Harvest time: September

Vinification: Hand-picked, healthy, perfectly ripe grapes fermented in 80% tanks 20% in oaks, bottled after 6

months of ageing.

Closing: Screw cap Alcohol: 12,5% vol

Acidity: 6,0 g/l

Residual sugar: 1,2 g/l