





# Unwritten Poem Riesling Reverie, 2021

The captivating marriage of delicate flavors and refined elegance, that embodies terroir and shines with a pale hue

#### VINEYARD & VITICULTURE

A family-owned, eco-friendly wine estate in the volcanic hills of Lake Balaton, Hungary, surrounded by national parks. Volcanic and basalt soils, pristine lake, cool climate, pure forest air and plenty of sunshine create magical environment for our vineyards on Nemesgulács slopes.

Organic farming and winemaking – Under conversion Vegan friendly - certified

Vintage: Although colder winter, a favourable vintage marked with drier spring conditions, warmer summer temperatures, and moderate autumn weather. Microclimate blessings.

Age of vines: 15 - 70 years old

Soil: Sandy topsoil, red clay and basalt

Grapes: Olaszrizling, Zeusz

Harvest: Hand-picked & bunch selected, very low yield of 0.5-0.8kg/stock

# WINEMAKING

After gentle destemming, whole grapes were pressed gently, and the must was driven by gravity into the cold chamber. Fermentation started spontaneously in stainless steel tanks at controlled temperature of 14-16°C for 15 days. The wine was left on fine lees for 3 months, followed by racking, cold stabilization and tank maturation for 12 months. Gentle filtration, Bottling started mid-March 2023.

Vintage: 2021 Type: Natural Still White Wine

Sweetness: Dry Bottles: 4800

Bottle weight: Light. 470g Alcohol: 11.5%

### OPTIMAL CONSUMPTION ADVICES

Consume now or over the next 5 years. Serve between 10 and 12°C

#### FOOD PAIRING

Fresh Oysters, Fresh or grilled seafood, Takoyaki, Tempura, Gyoza

## TASTING NOTES

The tantalizing aromas of fresh fruits, juicy pear, and succulent pineapple complement delicate notes of honeysuckle with a silky texture and subtle minerality. Its dry, refreshing finish lingers with an aftertaste of cream and fruits, drawing you into a reverie of pure bliss.

