

TIWARI HOUSE

LAKE BALATON . HUNGARY



Unwritten Poem Sunset Haze, 2022

The sunset in a glass with this unfiltered orange wine's radiant hues, captivating aromas, and lingering flavors

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: A mild winter, early bud burst, water stress during the growing season, and rainfalls during the ripening and harvest periods. A challenging vintage marked with well-timed decisions.

Age of vines: 15 - 70 years old

Soil: Sandy topsoil, red clay and basalt

Grapes: Olaszrizling

Harvest: Hand-picked & bunch selected, very low yield of 0.65kg/stock

WINEMAKING

After gentle destemming, whole grapes were fermented 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 and cold stabilization. Gentle filtration, Bottling started mid-March 2023.

Vintage: 2022

Type: Natural Still Orange Wine

Sweetness: Dry

Bottles: 1200

Body: Medium

Alcohol: 12.5%

Bottle weight: Light. 470g

OPTIMAL CONSUMPTION ADVICES

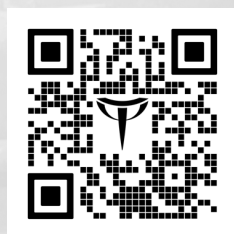
Consume now or over the next 5 years. Serve between 12 and 14°C

FOOD PAIRING

Roasted rosemary chicken, Ceviche, Seafood risotto, Unagi, Okonomiyaki, Korokke, Pasta, Soft cheeses, Grilled vegetables.

TASTING NOTES

A warm, honey-hued with the aromas of orange peel, perfumed amber, and earthy notes. Juicy grapefruit notes with a pleasant bitterness balanced by firm acidity and an oily texture, leaving a very long and smooth aftertaste that lingers like the final rays of the sun.



Vintage lot: KGUL | Bottling lot: H0477 | HS Code: 22042179

