NATARA—

─CUVÉE

The NATARA CUVÉE sparkling wines (non variety-specific sparkling wines) come from tank fermentation in the Kunság Wine District of the Danube wine region.



extra dry white

The NATARA EXTRA DRY represents the meeting point of elegance and top quality. Its distinctive flavor profile introduces a new dimension to the concept of exceptionally dry sparkling wines.

Food pairing: salads, pasta, soups, grilled foods, fresh and aged cheeses, fish, white meats, hams + excellent as a sparkling cocktail base.

Appearance: mirror/glossy, medium, lemon-green, clear, pale, greenish reflex, golden yellow, lemon yellow. Taste/aroma: apple, lemon, linden blossom, grapefruit, green apple, biscuit, peach, grape, white flowers.

Recommended serving temperature: 6-8 °C.

Alcohol (% V/V): 10.9% Sugar (g/l): 12.1 g/l



dry white

A purely elegant sparkling wine, crafted with modern technology. The freshness and fresh grape flavor of the **NATARA DRY** sparkling wine will instantly captivate you. **Food pairing**: salads, pasta, soups, grilled foods, fresh and aged cheeses, fish, white meats, hams + excellent as a sparkling cocktail base.

Appearance: mirror/glossy, medium, lemon-green, clear, pale, greenish reflex, lemon yellow.

Taste/aroma: acacia flower, elderflower, apple, quince, lemon, pomegranate, brioche, pear, mandarin, honeydew melon, peach, white flowers.

Recommended serving temperature: 6-8 °C.

Alcohol (% V/V): 11.2% Sugar (g/l): 20.6 g/l



dry rose

Summer in a bottle! Brilliant rosé color, enticing aroma and almost bursting fruity flavors accompany the sunshine hidden in the bubbles.

Food pairing: salads, pasta, soups, grilled foods, fresh and aged cheeses, fish, white meats hams

Appearance: mirror/glossy, medium, lychee, clear, salmon, strawberry, pearl, pale, cherry, onion peel.

Taste/aroma: cherry, strawberry, lemon, lemon peel, lychee, raspberry, apricot, green apple, rose.

Recommended serving temperature: 6-8 °C.

Alcohol (% V/V): 12% Sugar (g/l): 18.2 g/l

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emi-dry whit

Semi-Dry Shall we toast with sweet or dry sparkling wine? The **NATARA SEMI-DRY** sparkling wine provides the perfect answer to this difficult question. Playful tartness accompanies the fruity flavors, making it a favorite after the first sip.

Food pairing: salads, pasta, soups, grilled foods, fresh and aged cheeses, fish, white meats, hams.

Appearance: mirror/glossy, medium, lemon yellow, clear, lemon green, greenish reflex. pale.

Taste/aroma: acacia flower, pear, mandarin, honeydew melon, grape, white flowers, grape flower.

Recommended serving temperature: 6-8 °C.

Alcohol (% V/V): 11.2% Sugar (g/l): 35 g/l



sweet white

Breathtaking aroma and elegantly luscious taste. This characterizes the **NATARA SWEET** sparkling wine, crafted from domestic grapes using the most modern technology, opening a new chapter in Hungarian sparkling wine production.

Food pairing: salads, pasta, soups, grilled foods, fresh and aged cheeses, fish, white meats, hams + excellent companion for desserts.

Appearance: mirror/glossy, medium, lemon yellow, clear, lemon green, greenish reflex, pale.

Taste/aroma: licorice, dried apricot, biscuit, pear, mandarin, honeydew melon, grape, white flowers, grape flower, white wormwood.

Alcohol (% V/V): 9.7% Sugar (g/l): 66.6 g/l

Packaging	PRODUCT 750 ml (glass bottle)	COLLECTOR		PALLET	
		Type of Collector	carton	Collector / pallet	64
Shelf life	unlimited	Content	6 db / carton	Collector / row	16
Height	302 mm	Size of Collector	307 mm	Row / pallet	4
Width	92 mm		190 mm	Pieces / pallet	384
Net weight	750 g		275 mm	Pallet height	1,4 m
Gross weight	1345 g	Gross Weight	8,3 kg	Pallet gross weight	550 kg
				Pallet	EUR