



TELEKI SELECTION

Petit Verdot 2017



Classic selection red

Origin: Pannon region

Varieties: Petit Verdot

Acidity: 4.8 g/l

Alcohol: 12.9 %

Fermentation: on the skin for 21 days at the 25-28 C in the acid proof red wine tanks, and carbon dioxide maceration in Ganimede tanks.

Maturation: in acid proof tanks for 10 months, and after that 28 months in Hungarian oak barrels.

Tasting notes: . It has deep ruby colour. Raspberry, blueberry and some chocolate aroma is combined in the nose. Its full flavoured taste is characterized by red berries and fine spiciness. This wine was aged in oak casks for more than two years.