

Parapli Cuvée

Origin: Hungary, Balatonboglár, Kéthely

Soil: Predominantly a mix of loess, loam and sand with traces of limestone

Varieties: 35% Chardonnay, 35% Pinot Noir, 30% Pinot Gris

Serving temperature & shelf life: 13-14 C, 5-6 years

Vinification: Harvest early September. Crushed and destemmed grapes directly pressed and transferred into tanks, small and large barrels. Separate fermentation, slow natural settling. Post fermentation wine was aged for 12 months in old and new Hungarian and French oak on the fine lees. Parts were blended prior to bottling.

Character: powerful, rich, complex

Alcohol: 13,3%

Acidity: 6,8 g/l

Residual sugar: 1,0 g/l

Total SO₂: 80 mg/l

Closure: Nomatic Select Green

Fining & filtration: Unfined, filtered

Packaging: 0,75 l, 6 bottles / case, 96 cases / euro pll

Certification: Biodynamically farmed, uncertified

