

# TIWARI HOUSE

LAKE BALATON . HUNGARY

## Tiwari Prestige Cuvée Rosé, Brut, 2020

*Méthode Traditionnelle rosé enchants with raspberries, roses, and ethereal minerality, elevating senses.*

### VINEYARD & VITICULTURE

In Lake Balaton's volcanic hills, Hungary, a family-owned, eco-friendly estate flourishes amid national parks. Volcanic soils, pristine lake, cool climate, and pure air conjure magic for Nemesgulacs vineyards. Tiwari House nurtures 5 ha of Kékfrankos, Pinot Noir and Syrah.

Organic farming and winemaking – Under conversion  
Vegan friendly - certified

*Vintage:* A mild winter and an early bud-burst, followed by a warm and dry growing season. The fruit set was abundant, and the harvest was characterized by sunny days.

*Age of vines:* 45 years old

*Soil:* Sandy topsoil, Basalt rocks & Red clay

*Grapes:* 75% Kékfrankos (Blaufränkish), 15% Pinot Noir, 15% Syrah

*Harvest:* Hand-picked in late Sep. Very low yield of 0.30Kg per m<sup>2</sup>.

### WINEMAKING

After a slow and very delicate pressing of the grapes, the pink must underwent spontaneous fermentation for 15 days in steel vats at controlled temperatures. Employing the classic method, bottle fermentation began in March, progressing slowly in the cellar for 9 months at 13°C. The wine then aged gracefully in the bottle with lees for 18 months.

*Vintage:* 2020 *Type:* Méthode Traditionnelle

*Dosage:* 6 g/l *Bottles:* 5000

*Aging:* Min 18 months *Alcohol:* 12.7%

*Dégorgement:* 2 months before release

### OPTIMAL CONSUMPTION ADVICES

Consume now or over the next 15 years. Serve between 6 and 8°C in a glass with a tall and elegant tulip shape

### FOOD PAIRING

Eel, Tuna, Lobster, Crab, Scampi, Raw or smoked or lightly cooked Salmon, Soft cheeses

### TASTING NOTES

Fine and persistent bubbles, unfurling notes of raspberries, roses, shortbread and ethereal minerality.



Vintage lot: JBQZ | Bottling lot: H0098 | HS Code: 22041093

