



# JUHÁSZ

## MUSCAT OTTONEL

2023

### Tasting notes:

A lovely aromatic white wine produced from perfectly ripe grapes. Its concentrated, long flavours blend notes of honey, citrus and dried fruit, while beautifully balanced residual sugar caresses the palate. Recommended serving temperature: 10-12°C. Best consumed within 12-18 months of bottling.

### Grape varieties:

Muscat Ottonel

### Vinification:

The grapes are harvested at 3.2 pH, then destemmed and crushed, macerated on their skins for 4 hours, followed by pressing and flotation. Temperature-controlled fermentation at 12-15°C using cultured yeast, followed by clarification. Finally, the wine is filtered and cold stabilised before bottling.

### Analysis:

**Alcohol:** 11,5-12,5%

**pH:** 3.33

**Total acidity:** 5,6 g/l

**Residual sugar:** 40,2 g/l

**Extract:** 56,6 g/l

Juhászvin Kft.  
3300 Eger, Kőlyuki Pincesor 35.  
Titkárság, Értékesítés: +36 70 365 8239, +36 70 633 1825  
Pincészet: +36 20 215 1608  
info@juhaszvin.hu