

Sailing Pinot Gris 2024

Pinot Gris

100% Pinot Gris

Summary by the winemaker

„It is said that the Pinot Gris has found its second home in Badacsony after France. Sophisticated and elegant by origin, our Pinot Gris is refined thanks to a drop of residual sugar. All this without losing its lightness, which can make it a festive wine for everyday occasions. The nose has notes of pear and subtle spice, but the palate is full-bodied.“

Wine and food pairing

Its higher residual sugar makes it an excellent accompaniment to poultry dishes, sweeter garnishes or light pasta dishes.

Winemaking notes

In terms of area, we harvest from several vineyards in the Balaton Highlands. In order to preserve the acidity, the grapes are typically not picked from southern areas, as the variety is prone to softening. The grapes used for the wine were harvested in the second half of August 2024. It was made with controlled fermentation, using a reductive method, because Pinot Gris retains its varietal characteristics better with this technology.

Analysis

Grape variety: 100% Pinot Gris

Fermentation: reductive

Maturation: none

Type: dry

Alcohol: 12,5 %

Residual sugar: 4,5 g/L

Acidity: 4,2 g/L

LAPOSA
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BADACSONY

