

# Laposa Friss 2024

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## Welschriesling

100% Welschriesling

### Summary by the winemaker

*„This is the wine that you can always reach for with a sure hand! Perfect if you're looking for a light white wine... If you're having friends over for a casual Wednesday night... A pure Welschriesling that will be unforgettable for its freshness and intense fragrance, its light and youthful character, but also for its richness. Its main aromas are reseda and green apple, which are echoed on the palate, with lush, pungent acidity, lingering flavours, a slight bitter almond aftertaste and a reliable quality.“*

### Wine and food pairing

Perfect with barbecues, fresh green salads or just cold with soda.

### Wine making note

The harvest of the Welschrieslings started in mid-August 2024. Due to the mild winter and warmer than average spring, vegetation started early. The ideal spring rainfall followed a very dry and hot summer, which meant a very early start to this year's harvest. Every year, Friss is produced with controlled fermentation using reductive technology. The aim is to extract and preserve the primary aromas from the grapes, to produce a full-bodied, yet light and easy-drinking Italian Riesling at lower alcohol levels.

### Analysis

Grape variety: 100% Welschriesling

Fermentation: reductive

Maturation: none

Type: dry

Alcohol: 11,5 %

Residual sugar: 0,8 g/L

Acidity: 4,7 g/L

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