

# KÉKNYELŰ 2022

## Kéknyelű

100 % Kéknyelű

### Summary by the winemaker

*„This variety is a true Badacsony curiosity: it requires a lot of attention and is not an "easy case", but it rewards all the care and good vintages many times over. It gives an unforgettable wine, like no other, which ripens for a long time and is constantly changing. When young, the nose is dominated by earthy notes and restrained, unripe grapefruit and peach. The natural, creamy flavours are matched by a crisp mineral acidity backbone. A true terroir wine, in the unadulterated Laposa style.”*

### Wine and food pairing

At a younger age, Kéknyelű is a good choice with fresh salads, white meats, fish, or even a white-based pizza.

### Wine making note

Harvested in late October 2022, it was one of the last to be harvested at full ripeness with high acidity. In areas with higher clay content, the water balance of the vines is more balanced. In these areas it was possible to harvest a really juicy, well ripening grape material for Kéknyelű. 50% of the grapes fermented and matured in barrel for months, Kéknyelű likes and needs barrels. Because of its minerality, it is one of the most suitable varieties to show the unique character and mineral characteristics of the Badacsony area.

### Analysis

Grape variety: 100% Kéknyelű

Fermentation: reductive

Maturation: 50% 7 months in oak barrels

Type: dry

Alcohol: 12,5%

Residual sugar: 1,3 g/L

Acidity: 4,7 g/L

**LAPOSA**  
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BADACSONY

