



TELEKI

Válogatás

Zöldveltelini

Vintage	2023
Origin	Pannon Region, PDO
Vineyards	Villány, Hegyalja
Variety	Zöldveltelini
Sugar	2.3 g/l
Acidity	4.7 g/l
Alcohol	12.0 % vol
Fermentation	The grapes were harvested on September 8 th , 2023. The fermentation took place at an average of 14-15 degrees by using the controlled fermentation technology. After it, we made sure to keep the precious aromatics of the white wine. The wine was bottled after gentle cleaning and clarifying procedures.
Description	It has an elegant, sophisticated color, moderately intense with a nice, varietal character in its aroma, and vivid citrus notes. On the palate it has a finely woven texture, tight structure and crystal clear flavors, in which fresh, vibrant acidity level emphasizes the fruity character. While it is light in the mouth, it also has an intense and complex aromaticity, which makes a perfect balance with the fragrance.

