

Sailing Welschriesling 2024

Welschriesling

100% Welschriesling

Summary by the winemaker

„This is what we think a good drinking Welschriesling is like. It has the simplicity of the variety in a good sense, its intelligibility, its likeability, the typical Badacsony characteristics, the terroir and everything that makes the Laposa Estate winery treat the variety with special attention. Pale yellow in colour, with a bouquet of reseda and juicy yellow apple. The palate is characterised by white-fleshed peach and almond flavours, the fruity finish lingers, as does the mineral finish. Creaminess and silkiness from extended maceration.“

Wine and food pairing

Its mineral acidity pairs well with more complex dishes, whether poultry or pork.

Wine making note

Harvesting of the Welschrieslings began in mid-August 2024. The mild winter and warmer than average spring meant an early start to the growing season. The ideal spring rainfall followed a very dry and hot summer, which meant that this year's harvest started very early. Sailing Welschriesling is 100% Welschriesling, in style between Friss and 4Hegy. Unlike the Friss, it is harvested at full maturity and, unlike the 4Hegy, is 100% reductive fermented with a longer maceration on the lees. About 50,000 bottles of 2024 vintage were produced.

Analysis

Grape variety: 100% Welschriesling

Fermentation: reductive

Maturation: a few months on lees

Character: dry

Alcohol: 13%

Residual sugar: 0,7 g/L

Acidity: 4,2 g/L

LAPOSA
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BADACSONY

