HÁRSLEVELŰ

Dry (2023) 0,75 I

VINEYARD SPECIFICATIONS

Name of the vineyard Grape variety Maturation Bottling date Ciróka, Megyer, Királyhegy 100% Hárslevelű 10 months steel tank August 2024



Alcohol 10.72 %
Sugar 2.3 g/l
Acidity 6.5 g/l

A reductive wine from the winery, which shows the beautiful character of the hárslevelű, as well as elegance and unique style of winemaking.

It shows a light greenish-yellow hue with subtle bubbles of carbon dioxide.

In the glass, there are hints of florality, white-fleshed fruits, freshly squeezed grapefruit and herbal notes.

On the palate, a slightly lighter body and a pleasantly vibrant acidity offer refreshingly rich flavours. Its low alcohol content and steel-tank aging follow the lighter style, with a good sense of the grape variety and subtle minerality. Its vitality lingers long after ingestion, with a slightly softer texture and roundness.

Chilled at 9-10 C°, the wine is recommended as an accompaniment to fresh dressed salads, steamed spicy vegetables, cream soups and even fresh cheeses.





