

Balzsamos Cuvée

Blend of Chardonnay & Olaszrizling

Vintage	2022	
Origin	Pannon Region, PDO	
Varieties	Chardonnay (85%), Olaszrizling (15%)	
Acidity	4.5 g/l	
Alcohol	12.5 % vol	
Fermentation	The grapes were harvested on September 7 and 8, 2022. The two varieties were fermented separately, and then they were merged at the end of the process. The fermentation took place at an average of 14-15 °C using a controlled fermentation technology. After we made sure to keep the precious aromatics of the white wine and after further gentle cleaning and clarifying procedures, the wine was bottled.	
Description	Elegant, sophisticated color. In its intense, complex aroma, you can feel tropical fruits along with a few citrus notes. On the palate, it is characterized by a finely woven texture, tight structure and crystal clear flavors, in which the fresh, vibrant acidity lends liveliness and freshness, emphasizing its fruity character. It is light in the mouth, but also has an intense and complex aromaticity, which is in perfect harmony with the fragrance.	

