



TELEKI

Válogatás

Irsai Olivér

Classic selection white

Vintage	2024
Variety	Irsai Olivér
Acidity	4.0 g/l
Alcohol	11.0 % vol
Fermentation	refrigerated, reductively at 14 °C, in stainless steel tanks for 14 days
Maturation	in stainless steel tanks for 18 days
Description	<i>It is a Hungarian breed, a cross between Pozsonyi Fehér and Csabagyöngye. Early-ripening grapes, fragrant, fresh acids. Irsai can be compared to Pinot Grigio, but has a distinctive Muscat character due to its fragrance. Fermented and aged in stainless steel to preserve the primary fruity aromas. Fashionable, especially for young people, because of its flattering lightness. Chilled at 12-13 °C, it is recommended for salads, poultry and fish dishes, seafood!</i>

