



## Széllel Szemben 2022

Co-fermented Hárslevelű and Furmint harvested from the same cool north faced parcel. The gently pressed juice was cold macerated at low temperature for weeks before fermentation. Long minerality either in nose and in mouth. Serve at higher temperature and for sake of high end gusto please do not be quick over this ethereal real underground wine.

### **Analytics**

Sugar content, g/l: 1,81  
Alcoholic strength %: 13,0  
Titratable acid content: 7,1 g/l  
Sugar free extract content, g/l: 22,2

### **Viticulture data**

Growing area: 100% Siklós  
Name of vineyard: Hidegkút  
Determinative soil type: humus carbonated brown forest soil developed on pleistocene loess  
Vine varieties and their proportions: Hárslevelű 55%, Furmint 45 %  
Age of the grapevines: 5 years  
Loading of the grapevines: 0,8 kg  
Date of harvest: The of 10th of September 2021.

### **Winery information**

Fermentation: processed together 2 weeks stabulation, 30% fermented in used Chardonnay barrel, 70 % steel.  
Aging: steeltank, barrel sur lie  
Maturation length: 8 months  
Date of bottling: 2022. 06. 01.