



Napfordító / Sunturner



Vintage: 2018

Style: Dry White Wine

Variety: Olaszrizling / Grasevina

Place of Origin: Ábrahámhegy, Körmic slope
Badacsony Wine Region

Method of Cultivation: Middle cordon

Harvest time: end September

Alcohol content: 13 % V/V

Acidity: 5,2 g/l

Characteristics:

“Notes of ripe pears and apple, with a medium intensive and developing fragrance. While tasting, it has a full, silky texture, vivid acidity with a nice ratio. With nuts and almond in a slightly bitter aftertaste.”¹

¹ On a blind winetasting at Vince (a periodical like Décanter) it qualified as an excellent wine.