



PANNONHALMI  
F·Ő·A·P·Á·T·S·Á·G

A.D. 996

## PANNONHALMI RAJNAI RIZLING 2024

### Wine

Name: Pannonhalmi Rajnai Rizling  
dry white wine with protected designation of origin  
Vintage: 2024  
Quantity: 30,000 bottles

### Terroir

Vineyard: Packalló, Babszökő, Tavaszo, Széldomb  
Soil: sand and loess soil, white and red clay, brown woodland soil  
Exposure: plateau, south and south-west slopes

### Grape

Variety: 100% rheinriesling  
Plantation: 2001-2003  
Density: 5210 vines/ha  
Training: Guyot, low cordon  
Harvest: between 12 and 19 September 2024

### Vinification

Directly after harvesting the grapes they were first destemmed and selected by an optical sorting machine and then smoothly pressed. The settled juice was fermented in stainless steel tanks on a temperature of 12-18°C. It was aged in stainless steel tanks until bottling.

### Description

Rheinriesling is a really typical grape variety of the Pannonhalma wine region that also covers the biggest part of the vineyards of the Pannonhalma Archabbey. This wine is defined by the freshness with a dominance of mint leaves and a smooth touch of grape blossoms on the nose, while it is driven by citric aromas ranging from grapefruit to lime on the palate. The slightly full-bodied but still intense and fresh wine has high bottle-aging potential; at the present time, it is a lovely fresh summer wine with the true Riesling structure which will develop and guarantee its quality in the future. It shows the feature that made it one of the most well-known and popular grape varieties of the region.

### Analysis

Alcohol: 13.22% vol.  
Extract: 21.9 g/l  
Sugar: 3.4 g/l  
Acidity: 5.8 g/l

### Service

Serving temperature: 11-12°C  
Optimal consumption: 2025-2032  
Storage temperature: below 15°C  
Food match: recommended to be served to cold starters, salads, garnishes prepared with asparagus, sea food and fish as well as to friendly discussions on summer evenings