

Olaszrizling 2022

Origin:

Hungary •

Balatonboglár •

Kéthely

Soil:

Predominantly sand with loess and loam, cooler soil

Varieties:

100% Welschriesling

Serving temperature &

Shelf life:

12-14 °C

6-8 years

Vinification:

Harvest in mid-September.

Clay amphorae fermentation started spontaneously on the skin partially with whole-bunch.

Wine was pressed after 10-30 days, which was followed by a 16 months of ageing on fine lees



Character:

White peppery, herbaceous, complex

Alcohol:

12,0 %

Acidity:

To be confirmed

Residual sugar:

To be confirmed

Total SO2:

To be confirmed

Closure:

Nomacorc Select Green

Fining & filtration:

Unfiltered, unfiltered

Packaging:

0,75 l

6 bottles / case

96 cases / euro pallet

Certification:

Certified Organic



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Demeter in transition