

## 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, herbacious, complex



**Alcohol:**

12,0 %

**Acidity:**

To be confirmed

**Residual sugar:**

To be confirmed

**Total SO<sub>2</sub>:**

To be confirmed

**Closure:**

Nomacorc Select Green

**Fining & filtration:**

Unfined, unfiltered

**Packaging:**

0,75 l  
6 bottles / case  
96 cases / euro pallet

**Certification:**

Certified Organic



Biokontroll HU-ÖKO-01  
Magyar-mezőgazdaság

99 Hunyadi street ▪ 8713 Kéthely

Tel.: +3685539014 ▪ sales@kristinus.hu ▪ www.kristinus.hu  
Demeter in transition