

HÁRSLEVELŰ

Dry (2024) 0,75 l



VINEYARD SPECIFICATIONS

Name of the vineyard	Ciróka, Megyer, Királyhegy
Grape variety	100% Hárslevelű
Maturation	10 months steel tank
Bottling date	July 2025

WINE CHARACTERISTICS

Alcohol	12.6 %
Sugar	0.3 g/l
Acidity	5.4 g/l

A beautiful, varietal-expressive Hárslevelű, crafted to balance the effects of a warm vintage with slightly earlier harvesting. In the glass, it shows a light lemon-yellow color, paired with a delicate motion and low viscosity. On the nose, elegant floral notes are complemented by citrus fruits and subtle mineral undertones, creating a more complex aromatic profile.

On the palate, this medium-bodied wine is shaped by a refreshing, crisp acidity, with the lower alcohol content lending a sense of lightness. Its lighter structure and invigorating freshness are further supported by the complete absence of oak aging. Flavor-wise, juicy grapefruit, gooseberry, green apple, and gently tart mineral notes come to the fore. Overall, it is a truly characterful Hárslevelű, with a more pronounced structure, varietal-typical aromatics, and a perfect reflection of its terroir.

Best served at 10 °C, it pairs beautifully with richer salads, risottos, or even fresh goat cheeses.

