



OLASZRIZLING 2024

It is the standard of the Balaton, the most prevailing grape type of the area.

As with all of our wines, it underwent spontaneous fermentation and was matured in barrels, some new and some old, of 225 litres.

The wine spent 7 months in the barrels, then a further 3 months in steel tanks for natural self-purification. Bottled without clarifying or filtering. We are taking the risk to achieve the fullest flavours possible.

It became a serious wine with a rich taste, yet it goes down well.

Acidity: 5,6 PH: 3,35 Extract: 18,3 Alc.: 13% SO2: 0/43 QTY: 2.500