

B O J T

E G R I C S I L L A G 2 0 2 5
S U P E R I O R



GRAPE VARIETIES AND PROPORTIONS

Olaszrizling 50%
Leányka 35%
Sauvignon Blanc 7.5%
Muscat 7.5%

VINEYARD

Kutyahegy vineyard, Ostoros
Eger Wine Region

AGEING

Approximately 4 months; 70% in stainless-steel tanks and 30% in oak barrels, followed by bottle ageing before release.

BOTTLING DATA

Alcohol: 14%
Residual sugar: 0.9 g/l
Total acidity: 5.7 g/l
pH: 3.28

TASTING NOTES

Fresh and precise, with lively acidity and delicate floral aromas. Citrus and white-fleshed fruit are complemented by subtle herbal notes, while a gentle touch of oak adds texture and depth. Balanced and elegant, with a clean, refreshing finish.

CERTIFIED ORGANIC WINE