

# The orange OUVERTURE

90% Chardonnay - 10% Hungarian autochthonous varieties  
2017



**Chardonnay's brilliance meets Hungarian allure –citrus zest & volcanic elegance.**

**Vintage:** 2017

**Varietal composition:** 90% Chardonnay - 10% Hungarian autochthonous varieties

**Type:** nature wine

**Cultivation:** organic certification HU-ÖKO-02

**Vineyards:** Badacsonyördemic and Nemesgulács

**Vinification:** Fermented openly on the mash, crushed by hand - matured for at least 1 year in 500-liter oak barrels.

**Acidity:** 5.1 g/l

**Alcohol content:** 12.5%

**pH:** 3.72

**Sugar:** 0.5 g/l

**Bottle size:** bottle 0.75 l

**Beginning of harvest:** 23.09.2017

**Bottling date:** 01.01.2019

**Taste & Enjoyment:** Brilliant, clear, strong orange-yellow. Fresh zests of bergamot, fresh lavender, orange confit, a hint of caramel. Juicy, ripe and warm fruit nuances, freshly structured, volcanic minerality supported by the tannin - sticks. Perfect for a delicious cheeseboard.

