

The orange OVERTURE

90% Chardonnay - 10% Hungarian autochthonous varieties
2018



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

Vintage: 2018

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

Type: nature wine

Cultivation: organic certification HU-ÖKO-02

Vineyards: Badacsonytördemic and Nemesgulács

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

Acidity: 5.2 g/l

Alcohol content: 12.5%

pH: 3.86

Sugar: 0.6 g/l

Bottle size: bottle 0.75 l

Beginning of harvest: 22.09.2018

Bottling date: 24.07.2020

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.

