



Vintage	2015
Variety	55% riesling, 30% pinot blanc, 15% gewürtztraminer
Wine region	Pannonhalma
Vineyard	Győrújbarát-Báródomb
Soil type	Sandstone, loess
Method of viticulture	Guyot, hand harvest
Harvest time	Early September
Method of vinification	Tank fermentation
Method of ageing (barrel-type, time...)	No barrel
Classical/biodynamical/organic	Classical
Alcohol content	12,57 %
Acidity (in tartaric acid)	6,3 g/l
Residual sugar	2,5 g/l
Extract (sugar free)	21,0 g/l
Closure method	Screwcap
Our opinion (February of 2018)	Alsatian blend from Pannonhalma. Moderate intensity of stone fruits, pear, peach. Nice texture, lively acids, some bitterness at the finish.

