

# SUNNY



Vintage	2015
Variety	Pinot blanc
Wine region	Pannonhalma
Vineyard	Tényő-Öreghegy
Soil type	sandstone, loess
Method of viticulture	Guyot, hand harvest
Harvest time	End of September
Method of vinification	Barrel fermentation
Method of ageing (barrel-type, time...)	10 years old, 500 l barrel, 9 months
Classical/biodynamical/ organic	Classical
Alcohol content	14,5 %
Acidity (in tartaric acid)	6,2 g/l
Residual sugar	5,8 g/l
Extract (sugar free)	23,8 g/l
Closure method	Screwcap
Our opinion (February of 2018)	Terroir selection. Nice combination of the tropical fruits and delicate nuts. Velvety texture, nice structure. Slightly fiery alcohol. Long finish.

