

CHARM



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| Vintage | 2015 |
| Variety | Viognier, pinot gris |
| Wine region | Eger |
| Vineyard | Estate |
| Soil type | Vulcanic rhyolite tuff |
| Method of viticulture | Medium-high cordon |
| Harvest time | 15th-30th of September |
| Method of vinification | Fermentation in oak barrels |
| Method of ageing (barrel-type, time...) | 500l barrel, 15% new, Hungarian oak, 12 months |
| Classical/biodynamical/ organic | Classical |
| Alcohol content | 13,5 % |
| Acidity (in tartaric acid) | 5,4 g/l |
| Residual sugar | 3,0 g/l |
| Extract (sugar free) | 23,0 g/l |
| Closure method | Diam cork |
| Our opinion (February of 2018) | Interesting grapes in an elegant cuvée, that show the uniqueness of Eger. Creamy texture, elegant, well-balanced wine, with nice minerality. |

