

SUNRISE



Vintage	2017
Variety	leányka, királyleányka, szürkebarát, viognier, sauvignon blanc, olasz rizling
Wine region	Eger
Vineyard	Estate
Soil type	vulcanic rhyolite tuff
Method of viticulture	medium-high cordon
Harvest time	1st-25th of September
Method of vinification	fermentation in stainless steel tank on cool temperature, freshly bottled
Method of ageing (barrel-type, time...)	no barrel
Classical/biodynamical/organic	classical
Alcohol content	12,5 %
Acidity (in tartaric acid)	5,2 g/l
Residual sugar	3,0 g/l
Extract (sugar free)	24,0 g/l
Closure method	screw cap

Our opinion (February of 2018) Tibor Gál is the engine of the Egri Csillag project! You have to taste his blend. Crisp acids, stone fruits, white flowers, white pepper: easy drinking wine.

