



BAKOS WINERY CSOBÁNC

CUVÉE 2018

Protected designation of origin dry white wine

Year planted: 1998 and 2004

Production area: Csobánc Hill

Vineyard: 2160 vines Welschriesling and 1400 vines Pinot Gris, Cane pruning (medium-height Guyot cordon), Green harvesting

In this white cuvée from Csobánc Hill the Pinot gris is the body and the Welschriesling is the spice. Flowing, complex scent with fennel, punch and peppermint.

The sip is full, rich with deep flavors, a bit of creaminess and a medium long finish. The wine needs some decanting in order to recognise its subtle nuances.

Winemaking:

Our basalt, neutral wines are made from ripe, selected grapes, processing locally on the day of manual harvest. The must, made by a gentle process, is settled in the fermentation tanks. After 6-8 months of aging in steel tanks comes hand-bottling. Bottle aging lasts for another 1,5-2 years in our cellars on Csobánc Hill. After encapsulated and labeled by hand, our wines go to market and to the winelovers' glasses.

Food pairing:

We recommend it with classic dishes like crisp roast pork or duck, Hungarian speciality called "Mátraí borzaska", stuffed cabbage or sauerkraut with boiled pork.



Grape varieties:

Welshriesling, Pinot gris

Production: 2000 bottles

Serving temperature: 10 °C

Analytics

Alcohol: 12% vol, Acidity: 6,6 g/l

Extract: 22,5 g/l, Residual sugar: 1 g/l