



# BAKOS WINERY CSOBÁNC

## PINOT BLANC 2019 VIRGIN VINTAGE

*Regional dry white wine*

**Year planted:** 2017

**Production area:** Csobánc Hill

**Vineyard:** 3270 vines, Cane pruning (medium-height Guyot cordon), Green harvesting

Pale yellow color. Fresh, attractive scent with mango, kiwi, nectarine, white flowers and minerals.

Round sip with rich flavors of tropical fruits: tangerine, hazelnut, a hint of vanilla and a little creaminess.

Medium-long finish with a bit of delicate residual sugar. Harmonious, balanced, easy to drink wine. Great choice for social gatherings and parties.

### **Winemaking:**

Our basalt, neutral wines are made from selected, ripe, 100% single variety 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:**

It is worth trying alongside balsamic salads or poultry stuffed with dried apricots. Gourmets can also pair it with dishes flavored with white truffles.



**Grape variety:** 100% Pinot blanc

**Production:** 1050 bottles

**Serving temperature:** 10 °C

### **Analytics**

Alcohol: 13,5% vol, Acidity: 5,8 g/l

Extract: 21,7 g/l, Residual sugar: 1 g/l