



# BAKOS WINERY CSOBÁNC

## PINOT GRIS 2016

*Protected designation of origin dry white wine*

**Year planted:** 2004

**Production area:** Csobánc Hill

**Vineyard:** 1400 vines, Cane pruning (medium-height Guyot cordon), Green harvesting

Darker, golden-yellow color. Complex, exciting fragrance with dried apricot, coffee bean, pepper grass and some herbal notes.

Medium-bodied, creamy sip, complex, salty mineral taste.

Long-lasting, serious, exciting Pinot gris which shows the potential of the Csobánc Hill terroir.

### **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:**

Stuffed chicken breast with dried apricot rolled in bacon and mashed potatoes enriched with soft goat cheese.



**Grape variety:** 100% Pinot gris

**Production:** 549 bottles

**Serving temperature:** 10 °C

### **Analytics**

Alcohol: 14% vol, Acidity: 5,4 g/l

Extract: 26 g/l, Residual sugar: 2,5 g/l