



BAKOS  
WINERY  
CSOBÁNC

## PINOT GRIS 2017

*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

Light yellow color with pink edge. Ripe summer apples, milk caramel and Mediterranean citrus on the nose with some yellow floral notes.

Creamy and buttery mouthfeel, together with salty citrus aroma.

Fiery white wine with nice acidity, slight bitterness and a medium-long salty-mineral finish.

### **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:**

We recommend it with lightly seasoned roast meats, mushroom and creamy risotto dishes. Gourmets can also pair it with dishes flavored with black truffles.



**Grape variety:** 100% Pinot gris

**Production:** 1027 bottles

**Serving temperature:** 10 °C

### **Analytics**

Alcohol: 14% vol, Acidity: 6,2 g/l

Extract: 20,2 g/l, Residual sugar: 0,7 g/l