



BAKOS WINERY CSOBÁNC

PINOT GRIS 2018

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

Deeper golden color.

Slowly opening scent, along with notes of apples and calendula, together with plasticine, stone and crayon which remind us the rich volcanic soil.

Creamy texture, warm alcohol feel and longer finish in its taste.

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 harmonizes well with goat cheese, semi-hard or hard cheeses, olive and caper berries, smoked fish, ratatouille and also with mushroom and risotto dishes.



Grape variety: 100% Pinot gris

Production: 2120 bottles

Serving temperature: 10 °C

Analytics

Alcohol: 13% vol, Acidity: 6,5 g/l

Extract: 21,6 g/l, Residual sugar: 1 g/l