



BAKOS
WINERY
CSOBÁNC

PINOT GRIS 2019

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

Pale yellow color with pink edges. Intense fragrance with flower, perfume and citrus notes, dominated by orange and mandarin.

Medium-bodied, delicately spicy sip is led by definite citrus acids. Fine salty minerality in the finish.

This is a rich pinot gris made in a modern style.

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:

Try with cheese made from soft cow's milk, green-spiced fish or orange duck. Among side dishes, it harmonizes well with spicy sweet potatoes or pumpkins. Gourmets can also pair it with dishes flavored with black truffles.



Grape variety: 100% Pinot gris

Production: 750 bottles

Serving temperature: 10 °C

Analytics

Alcohol: 13% vol, Acidity: 6,3 g/l

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