



BAKOS
WINERY
CSOBÁNC

WELSCHRIESLING 2017

Protected designation of origin dry white wine

Year planted: 1998

Production area: Csobánc Hill

Vineyard: 2160 vines, Cane pruning (medium-height Guyot cordon), Green harvesting

Light-yellow color. Mineral, flinty notes, green apples, delicate flowery character and a touch of honey on the nose.

Citrus flavours with distinct acids, together with some vanilla and slighty bitter aftertaste. It is a real match to all sorts of meals, a real gastro-wine.

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:

Serve together with hams, Mediterranean appetizers (caper and olive berry, artichoke, sun-dried tomato) or traditional dishes like stuffed thin flank of pork with potatoes and parsley.



Grape variety: 100% Welschriesling

Production: 1000 bottles

Serving temperature: 10 °C

Analytics

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

Extract: 17 g/l, Residual sugar: 1,5 g/l