



BAKOS
WINERY
CSOBÁNC

WELSCHRIESLING 2018

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

Pale straw yellow wine. Yellow flowers, chamomile, pollen, stony minerals and delicate herbal notes on the nose. Medium body with fresh acidity.

Medium long finish with citrus, dried fruits, salty minerals and pleasant bitterness in the finish. Very easy to drink 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:

We offer it with salads, dishes with dried tomatoes, artichokes, bruschetta, hard cheeses and white meat dishes.



Grape variety: 100% Welschriesling

Production: 2577 bottles

Serving temperature: 10 °C

Analytics

Alcohol: 11,5% vol, Acidity: 6,7 g/l

Extract: 23 g/l, Residual sugar: 1 g/l