



BAKOS
WINERY
CSOBÁNC

WELSCHRIESLING 2019

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 lemon color. Fresh, attractive scent with crispy grape, white plum, peach and sea salt.

Clear and complex wine with oily seeds, citrus, vibrant acids and a medium-long, classic Welschriesling finish.

A sophisticated Welschriesling which nicely represents the Csobánc hill.

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:

An excellent pair of semi-hard cheeses. It also harmonizes well with fried fish sprinkled with sea salt, salmon, grilled chicken, crispy goose or duck roast.



Grape variety: 100% Welschriesling

Production: 2400 bottles

Serving temperature: 10 °C

Analytics

Alcohol: 12,5% vol, Acidity: 6,2 g/l

Extract: 20,8 g/l, Residual sugar: 1 g/l