

## 2019 Gizella Barát Hárslevelű



TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 100% Hárslevelű

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Barát single vineyard, Tarcál, Tokaj wine region, Hungary

TYPE OF LAND: Volcanic dacite tuff with loess soil on top

GROWING SYSTEM: Moser cordon with a plant density of ca. 2500 vines per hectare

HARVEST TIME: The grapes were picked up by hand on the 16th September and the 8th October 2019

VINIFICATION: Barát Hárslevelű is our single vineyard selection since 2006. This vintage is fermented and aged in steel tank for 4 months. Bottled on the 12nd of March 2020. Total production is 6870 bottles.

COMMERCIALIZATION: 2-3 months after bottling

INDICATIVE VALUES: Alcohol: 12,00 % by vol.; Total acidity: 6,6 g/L. Natural sugar: 6,8 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Intensive and elegant tropical fruits driven bouquet. The palate is structured and refreshing, fruit driven with a nice salty taste that refers the volcanic soil.

SERVING TEMPERATUR: 8 – 10 °C