

## 2021 Gizella Barát Hárslevelű Monopole



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 8th October 2021

VINIFICATION: Full bunch pressed, selected yeast, very well matured Hárslevelű fruits. After fermentation 20% was aged in new Steam Bent Oak for 4 months. Bottled on the 7th of June 2022. Total production is 1896 bottles.

COMMERCIALIZATION: 3 months after bottling

INDICATIVE VALUES: Alcohol: 13,00 % by vol.; Total acidity: 5,9 g/L. Natural sugar: 7,5 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Elegant tropical fruits driven bouquet backed with a hint of toasted notes. The palate is structured and refreshing, fruit driven with a nice salty taste that refers the volcanic soil.

SERVING TEMPERATUR: 8 – 10 °C