

2023 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: Tokaj's historical single vineyard called Barát

TYPE OF LAND: Loess topsoil on volcanic dacite tuffs

GROWING SYSTEM: Moser cordon with a plant density of 5250 vines per hectare

HARVEST TIME: The grapes were picked up by hand in the sections: 12th of September and the 4th of October.

VINIFICATION: We only picked the upper parcel of Barát to make this terroir wine. Full bunch pressed, selected yeast, fermented and aged in french oak (15%) and tank (85%) as well. Aged for 6 months before bottling. Total production is 3133 bottles.

COMMERCIALIZATION: 2 month after bottling

INDICATIVE VALUES: Alcohol: 13,00 % by vol.; Total acidity: 6,6 g/L. Natural sugar: 8,5 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Fresh tropical fruits on the nose. Depth and a little bit of spice from quality oak. Hárslevelű brings the ultimate exotic character and texture while the taste is very well balanced with residual sugar and minerality.

SERVING TEMPERATUR: 8 – 10 °C