



GILVESY
— SZENT GYÖRGY-HEGY —

TASTING NOTES

MARTINUS OLASZRIZLING 2016



NAME

Martinus Olaszrizling

VINTAGE

2016

VINEYARD

Nivegy völgy: Tagyon-hegy, Tóhely

VARIETALS

100% olaszrizling

CULTIVATION

organic farming, Guyot system

SOIL

calcareous, dolomite-rich soil

HARVESTING

hand picked, 2016.10.03.

WINEMAKING

100% temperature controlled fermentation in stainless steel tanks with cultured yeast, and long maturation in fine lees.

BOTTLING

2017.05.

RESIDUAL SUGAR

2,4 g/l

TOTAL ACIDITY

6,3 g/l

ALCOHOL

13 % (v/v)

PRODUCTION

5 600 (750 ml)