

Krisztina Csetvei, Mór



— 2015 Olaszrizling —

Olaszrizling | Also known as Welschriesling, Olaszrizling is Hungary's most widely-planted white grape and is steadily shaking off its former image as a lesser quality grape. While rarely mentioned in the same breath as the noble, Furmint, it can outperform this more illustrious grape in the basalt soils of Somló.

Region | Somló

Soil | Volcanic

Vinification | Fermented and aged in small Hungarian oak barrels and kept on the fine lees for 9 months.

Tasting Notes | 'Spiciness, charm and lusciousness in the bottle.' Pale yellow color. Intense nose with flowery aromas a touch of wood. On the palate white flesh fruits, mainly grapefruit and litchi with some mineral notes. Nice, vivid acidity. An elegant, complex wine with long, refreshing finish of mineral and fruity character.

Bottles Produced | 1294

