



PÓK TAMÁS  
**RIGÓPOHÁR**  
FEHÉR HÁZASÍTÁS

## NATURAL WINE

VINTAGE: 2015

GRAPE VARIETIES: *FURMINT & HÁRSLEVELŰ*

COUNTRY: *HUNGARY*

REGION: *EGER*

FARMING: *BIODYNAMIC*

### **ORANGE WINE ALERT!**

*Dark golden color resulting from 8 days fermentation on skin, spent 24 months in barrel, aged with batonnage technique. Very natural. Delightful notes of Hárslevelű flower on the nose. Delicate structure, smooth and balanced, with long finish.*

**ROOTED**  
SELECTIONS



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