

NATURAL WINE

VINTAGE: 2020 GRAPE VARIETY: OLASZRIZLING COUNTRY: HUNGARY REGION: SOMLÓ FARMING: BIODYNAMIC CASES PRODUCED: 72

A rich, bolder take on Olaszrizling from Somló. The volcanic soil defines the wine's characteristics, however, the Hungarian oak takes the wine to an entirely different dimension. The nose offers intriguing notes of lime, pear, peach, melon, toast and cream with a palate of toast, butter, vanilla, sage, tropical fruits and flinty qualities on the finish.





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