



HÉJON ERJESZTETT
NATURAL WINE

VINTAGE: NV
GRAPE VARIETY: ZÖLD VELTELINI
COUNTRY: HUNGARY
REGION: SZOMOLYA
VINEYARD: HEGYI-KALÓ
FARMING: BIODYNAMIC

*Each Vintage was aged at least 100 days
on the skins before being tasted and
blended for bottling.*

*Smells of Apricot tarte-tatin (very nice
Indeed) and really takes up texture from
the skin contact. **Killer Orange Wine!***

ROOTED
SELECTIONS 



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