



SEBESTYÉN
PINCE

Cserszegi fűszeres

Szekszárd / 2019



Vineyard

- Age of vines: 42 years
- Vineyard: Szentgál
- Training system: guyot
- Grape variety: Cserszegi Fűszeres
- Soil: loess
- Yield: 2 kg
- Winemaker: Csaba Sebestyén

Harvest

- Harvest: August 2019

Winemaking

- Hand picked grapes were selected
- Fermented in temperature controlled stainless steel tanks between 16 C
- Aged for 6 months in stainless steel tanks

- Bottled: March 2020
- Number of bottles: 6500
- Residual sugar: 0,9 g/l
- Extract: 20,6 g/l
- Alcohol: 11,5 %
- Acidity: 6,7 g/l

This dry wine is made out of the indigenous Cserszegi Fűszeres grape. A bright summer wine with fragrant nose of exotic citrus fruit and elderflower. It has a vibrant acidity that leaves the palate suitably refreshed.



Kapcsolat
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