



SEBESTYÉN
PINCE

Cserszegi fűszeres

Szekszárd / 2018



Vineyard

- Age of vines: 41 years
- Vineyard: Szentgál
- Training system: guyot
- Grape variety: Cserszegi Fűszeres
- Soil: loess
- Yield: 2 kg
- Winemaker: Csaba Sebestyén

Harvest

- Harvest: August 2018

Winemaking

- Hand picked grapes were selected
- Fermented in temperature controlled stainless steel tanks between 16 C
- Aged for 4 months in stainless steel tanks

- Bottled: January 2019
- Number of bottles: 5800
- Residual sugar: 0,6 g/l
- Extract: 18,3 g/l
- Alcohol: 11,0 %
- Acidity: 5,2 g/l

Very intense aromas of grapefruit, elderflower and lemon peel. This full entry leads to a crisp finish, filled with zest of lime and zingy acidity. The bubbles make it even more refreshing!



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