



SEBESTYÉN  
PINCE

## Cserszegi fűszeres

Szekszárd / 2017



### Vineyard

- Age of vines: 40 years
- Vineyard: Szentgál
- Training system: guyot
- Grape variety: Cserszegi Fűszeres
- Soil: loess
- Yield: 2-2,5 kg
- Winemaker: Csaba Sebestyén

### Harvest

- Harvest: August 2017

### Winemaking

- Hand picked grapes were selected
- Fermented in temperature controlled stainless steel tanks between 14-16 C
- Aged for 1 months in stainless steel tanks
  
- Bottled: November 2017
- Number of bottles: 6000
- Residual sugar: 0,8 g/l
- Extract: 22,4 g/l
- Alcohol: 12,0 %
- Acidity: 7,5 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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