

## **BETSEK HÁRSLEVELŰ 2019**

The crescent moon-shaped Betsek single vineyard is situated at the heart of the Mád basin. The soil is rich, dark clay with a good water table.

Our Betsek Hárslevelű is an elegant wine with volcanic structure on the palate and good fruit complemented by a hint of oak. Rich nose with notes of peach and spices, well integrated acidity with fresh fruit and a long mineral finish.

The vintage was characterised by a hot summer with temperatures often above 35°C and with persistent showers, again accelerating maturation and the grapes were ready earlier than usual for harvesting for dry wine production. An outstanding vintage with precise balance in the dry wines and unbelievable richness in the sweets.

Hárslevelű grapes were harvested at the end of September. Whole bunches were pressed and fermented in one year old Zemplén oak barrels. After fermentation we matured the wine for six months in 300 litre barrels.



A superb companion to white meats, veal and pork dishes.

Serve cool and enjoy with your main course.

Alcohol:	14 %
Sugar:	1,8 g/l
Acidity:	6,4 g/l

Grape variety: Hárslevelű Bottling date: September 2020

726 bottles of 75 cl produced