

## Orange 2022

*„hints of herbs and earthiness at the beginning, giving time and air the exotic yellow fruit develops perfectly in the glass, exciting tannic structure accompanies the juicy fruit on the palate“*

### ORIGIN

soil. gravel, nutritious loess climate. The white grapes love the perfect conditions of our “pannonian” climate with the deep and nutritious soils in combination with gravel on the top. As a result, they develop their very intensive and exotic aromatic with some nice acidity on the palate, due to the cooler influences of the River Danube during the nights.

### ENJOY

pairing. this wine needs food with character and powerful spice

ideal temp. 12 °C

tip. turn bottle gently before opening

### VINIFICATION

harvest. 8., 20. & 21. September 2022, 100% hand-picked, destemming time with the skins. 21 days fermentation & maceration. with the skins in open fermenters, 100% natural yeast blend. Chardonnay, Sauvignon blanc & Welschriesling

rest time. after pressing 4 months in old vats, amphoras and stainless steel with full yeast 1 racking

bottling unfiltered and no added sulfites

alcohol content. 12 % Vol

total acidity. 5.1 g/l

residual sugar. 1 g/l

total sulfites. 15 mg/l