



BENCZE

CSALÁDI BIRTOK
SZENT GYÖRGY-HEGY

“Kék” 2015

The Kék bakator is an ancient indigenous grape variety of the Carpathian Basin with a cryptic origin. We work with this variety since 2013 and we try to explore its faces year by year through different styles. In 2015 we decided to press whole bunches and vinificate it as a "blanc de noirs" still white wine. Fermented in stainless steel, aged in a ceramic amphora for a whole year, bottled in november of 2016.

TASTING

“Light white flowers, pear, citrus, chamomile, toasted sesame in nose. Despite swaying in the border of the off-dry feel there is a lively acidity with white stone fruits in palate.”

The author of A bor meg én blog

Label: The label visualizes the constellation of *Virgo* where the Moon hovered in front when we harvested the grape.

Variety: Kék bakator

Alcohol: 12 %

Residual sugar: 3,9 g/l

Dry extract: 19,1 g/l

Titration acidity: 6,2 g/l

pH: 3,27

NÉBIH: DULL

