



BENCZE

CSALÁDI BIRTOK
SZENT GYÖRGY-HEGY

Pinot Noir 2015

For red wines we harvested Pinot Noir in September 2015. The clusters have been crushed and destemmed and let to spontaneously ferment in oak barrels and stainless steel tanks. Then a small portion of the wine was aged for five months in 500 liter barrels. From the start in the cellar, we have kept each harvest day in different vessels in order to make the perfect blends. We have chosen five to compose this wine.

Light and gratifying red with a burst of fruit aromas and delicate earthy notes. Pure Pinot Noir!

Harvest: 4th, 7th, 18th, 23th and 29th of September, 2015

Label: The label visualizes the current Moon phases and the astronomic signs of the current backgrounding constellation according to the different harvest dates.

Variety: *Pinot Noir*

Alcohol: 13%

Titration acidity: 5 g/l

Dry extract: 25 g/l

pH: 3,41

Total sulphites: 60 mg/l



HEGYMAGAS, 1054/18

+36 30 212 7288

INFO@BENCZEBIRTOK.HU

WWW.BENCZEBIRTOK.HU