



BENCZE

CSALÁDI BIRTOK
SZENT GYÖRGY-HEGY

Piros bakator 2015

Our first experiment for skin-contact wine, made from a long-forgotten grape variety. For the fermentation we used three terracotta vessels holding 330 liters each. The fermenting wine was left on the skin for 16 days and then racked into one amphora holding 250 liters. This is made of a type of compact sandstone, similar to natural granite which makes it less porous than terracotta and thus suitable for long ageing. We aged the wine for 6 months in this vessel which made it naturally stable, allowing us to dispense without clarification and filtration. Light and elegant orange wine, on the nose an abundance of oriental spices depicting the grape variety's incomparable aromas rounded by silky tannins.

Harvest: 13th October, 2015

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

Variety: *Piros bakator*

Alcohol: 11%

Titration acidity: 4,9 g/l

Dry extract: 20,3 g/l

Remaining sugar: 0,8 g/l

pH: 3,41

Total sulphites: 51 mg/l

