



**BENCZE**

CSALÁDI BIRTOK  
SZENT GYÖRGY-HEGY

# Riesling 2015

The wine was blended from two very different harvest days. On October 9 and 12, 2015 we picked healthy clusters from about 40 year-old vines. The clusters were pressed without destemming. Then one part of the juice was fermented in steel tanks, the other part was in new oak barrels.

On the nose you may detect typical Riesling notes. On the palate it is vibrant because of the acidity and volcanic minerality. Also at the same time it is well-balanced due to some residual sugar. The two harvest days complete each other perfectly!

Harvest: 9th and 12th October, 2015

Label: The label visualizes a part of the sky where the Moon hovered around the two harvest date. The Sun, the Mercury, the Mars, the Moon and the Venus were ordered in this kind of line in the period.

Variety: *Rhein Riesling*

Alcohol: 12,5 v/v%

Residual sugar: 5,3 g/l

Dry extract: 19,3 g/l

Titriable acidity: 5,9 g/l

Total sulphites: 55 mg/l



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