



BENCZE

CSALÁDI BIRTOK
SZENT GYÖRGY-HEGY

Venus 2015

On September 30, 2015 we have selected partially botrytised bunches from Rhein Riesling vines. They were destemmed, the berries were raked into the press, where we left them to macerate for a day.

After the pressing, the juice fermented in Hungarian oak barrels, holding 500 liters each. The wine aged in a variety of amphoras for a year, and it was bottled in November, 2016.

„Cool, floral aromas mixed with acacia honey, fresh herbs, mint and white peach. It is just as focused so it doesn't ruin its ethereal lightness. After the array of flowers and fruits we are left with long aftertaste of minerality.” József Kling, Gusto magazine

Harvest: *30th of September, 2015*

Variety: *Rhein Riesling*

Alcohol: *13,5%*

Titration acidity: *6,1 g/l*

Dry extract: *22 g/l*

Remaining sugar: *2,7 g/l*

pH: *3,32*



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