

OBELISK





Pálava

2021 | dry

Tasting notes:

Wine of golden-yellow colour and gold high viscosity rim. Great aroma of Traminer/Muscat line accompanied with compote tangerine and exotic fruit. Intensive, beautifully build taste with balanced sugar-acid ratio. Very long and rich persistence.

Technology:

Grapes come from young vineyards at Hintertály parcel were harvested separately in different weeks to increase acids, complexity and aroma of final wine. Fermentation was done by own yeasts and after that, wine was aged on fine lees for 9 months.

Winemaker's note:

One of the best wines our winery mage. Great show of potential of Pálava variety in such a specific place.

Hintertály	0521	2.00 g/l	7.10 g/l	1 – 5 years	13.00 % vol.
vineyard	batch	residual sugar	acids	aging potential	alcohol

Suitable for vegans