



Fehérburgundi 2016

A random product from the single vineyard Frettner. Actually Pinot Noir bought vines turned out as Pinot Blanc after three years growing in our vineyard. As a typical burgundy, it is now one of our most successful white wines, which is offered in the top restaurants of the world.

We harvest the Fehérburgundi like all our wines by hand, spontaneously fermented in the wooden barrel and after one year bottled on the fine yeast.

Wine region	Sopron
Climate	Pannonian
Vineyard	Frettner (estate owned)
Soil	mineral slate and ramann-type of soil
Variety	Fehérburgundi (Pinot Blanc)
Age of Vines	18 years
Cultivation method	organic, biodynamic (according to Respekt), controlled by Biokontroll Hungaria HU-ÖKO 01
Density	5400 stock / ha
Crop	30 hl / ha
Date of harvest	September 2016
Alcohol	12,51 % vol.
Total acidity	5,5 g/l
Residual sugar	1,0 g/l
Extract	18,1 g/l
Sulphur	31 mg/l gesamt (erlaubte Höchstmenge: 160 mg)
Bottling	2017 Juli
Bottles produced	7700
Consumption	2018 - 2023, 12°-14°C