

# PINOT BLANC 2022, Pro Rege



VARIETY	Pinot Blanc
VINTAGE	2022
CATEGORY	white dry
VOLUME (L)	0,75 L
WINE-GROWING REGION	Nitra wine-growing region
WINE DISTRICT	Želiezovský
WINE VILLAGE	Farná
VINEYARD	Perešské vineyard
PLANTING YEAR	2019
SOIL	brown soil
COLLECTION DATE	11.10.2022
SUGAR CONTENT [°NM]	22
ALCOHOL [% obj.]	12,5
RESIDUAL SUGAR [g.l-1]	5,2
ACID CONTENT [g.l-1]	6,4
CAP	screw type stopper
PRODUCTION BATCH	L109



## SENSORY DESCRIPTION OF WINE

In the glass, the wine has an intense golden yellow colour. The aroma of vanilla, citrus, bread crust and acacia honey suggests that this is a more serious wine. The taste is medium full-bodied, slightly creamy. The long aftertaste is supported by a solid acid.

## FOOD RECOMMENDATION

pasta with creamy sauce, supreme chicken

## SERVING TEMPERATURE

10-12°C

## MATURING POTENTIAL

5 – 7 years

## VINIFICATION

Hand-picked grapes were crushed and destemmed. The wine underwent fermentation in 500L and 225L barrels. Battonage was performed for 12 months sur-lie. After this period, the individual wines were blended, and further maturation occurred in an acacia barrel for an additional six months.