

# PINOT GRIS 2022, Pro Rege



VARIETY	Pinot Gris
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	clay+ brown soil+sand
COLLECTION DATE	08.10.2022
SUGAR CONTENT [°NM]	22
ALCOHOL [% obj.]	13,5
RESIDUAL SUGAR [g.l-1]	4,5
ACID CONTENT [g.l-1]	5,86
CAP	screw type stopper
PRODUCTION BATCH	L117

## SENSORY DESCRIPTION OF WINE

Wine with a sparkling golden yellow colour enchants with the aroma of nuts, vanilla and butter pear. The taste is full-bodied, rounded, well structured with a long-lasting finish.

## FOOD RECOMMENDATION

grilled chicken, light pork meals

## SERVING TEMPERATURE

10-12°C

## MATURING POTENTIAL

5 – 7 years

## VINIFICATION

The grapes were hand-harvested twice. The first harvest contributed nice acidity to the future wine, while the second harvest added volume and fullness to the mouthfeel. The wine underwent fermentation in a combination of 500L and 225L barrels, as well as in a stainless steel tank. The final blend matured for an additional six months in large wooden cask.

