

Hárslevelü 2021

Hárslevelü has become synonymous with Lemberg Wine Estate – Alternative methods in the making of this wine, including natural fermentation, allowed for an ultra-premium blend of selected barrels. Light straw colour. Citrus zest, peach and floral aromas that follow though on the palate with pithy length.

VITICULTURAL DETAILS

Varietal	Hárslevelü
Soil Type	Alluvial sand on layers of clay
Harvesting dates	16 March 2021
Balling	24°B

VINIFICATION

Natural fermentation led to a selection of unique barrels that were blended. The extracted juice was racked in an oxidative manner, settled overnight and the clear juice taken to older 500L and 600L barrels for the onset of natural fermentation. Barrel maturation for another 6 months before blending and bottling.

WINE ANALYSIS

Alcohol	13.92 %
Residual Sugar	2.3 g/l
pH	3.27
Total Acid	5.9 g/l
FSO2	24 mg/l
TSO2	91 mg/l
Production	540 cases (6) bottled – natural cork closure

MATURATION

Bracing freshness in youth, although still generous in structure to develop depth and dimension for up to eight years of optimal cellaring.

