

# Hárslevelü 2023

## THE AMPHORA SELECTION

*The Amphora Selection was curiously created with the intention to interpret our unique terroir in natural wine.*

*The wine was fermented naturally and aged with minimal intervention in a 630L ceramic amphora where the subtle effect of micro-oxygenation framed the tannins and fruit. Light straw colour.*

*Spicy and aromatic wine with aromas of peaches, orange blossoms and ginger that follow through on the palate with compendious length.*

### VITICULTURAL DETAILS

Varietal	Hárslevelü
Soil Type	Alluvial sand on layers of clay
Harvesting dates	28 February 2023
Balling	24°B

### VINIFICATION

Grapes were harvested early in the morning to maintain the overnight temperatures. The grapes were then whole bunch pressed in oxidative conditions. After settling the clear juice was racked to a 630L ceramic amphora where fermentation occurred spontaneously. Maturation on the fermentation lees for 9 months before bottling.

### WINE ANALYSIS

Alcohol	14.56 %
Residual Sugar	2.65 g/l
pH	3.42
Total Acid	6.0 g/l
FSO2	38 mg/l
TSO2	119 mg/l
Production	116 cases (6) bottled – natural cork closure

### MATURATION

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

