

# OBELISK



## Amber wine

2019 | dry

### Tasting notes:

Unfiltered natural wine of pale copper color with orange rim. Very intensive smell of citrus, hay and wax. Round, but fresh taste with salty touch reminds caramel dessert with dried pear. Very long persistence with extractive, salty ending.

### Technology:

The grapes were grown in same material (clay), as was used to manufacturing the amforas. Blend of Pálava, Gewürtztraminer, Pinot blanc and Chardonnay hand-picked grapes. 6 months skin contact in amforas and one more year in old oak barrels.

### Winemaker's note:

Great show of old technology in modern way. Lovely and clean orange wine from unique amforas showing all possibilities of terroir.

vineyard	batch	residual sugar	acids	aging potential	alcohol
Hintertály	amber19	0.00 g/l	6.70 g/l	1 – 7 years	12.00 % vol.

S u i t a b l e f o r v e g a n s