

OBELISK



Rivaner

2022 | dry

Tasting notes:

Golden-yellow colour wine of high viscosity. Intensive aroma of overripe tropical fruit and lichi. Attractive vibrant taste of yellow melons and lichi with elegant touch of acids. Very long aftertaste with hint of noble French oak.

Technology:

Grapes from 40 years old vineyard were in excellent condition with shriveled raisins. After hand-picking and processing, there was short maceration and gentle pressing. About 20 % of juice was fermented in used french oak barrel.

Winemaker's note:

Mighty, extractive wine with great potential of aging suitable for all true winelovers.

vineyard	batch	residual sugar	acids	aging potential	alcohol
Hintertály	0122	0.50 g/l	7.40 g/l	1 – 5 years	12.50 % vol.

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