

# Fehérburgundi 2006

<b>Vine region</b>	Sopron
<b>Vineyard</b>	Frettner
<b>Soil</b>	Mineral slate and Ramann-type soil
<b>Variety</b>	Fehérburgundi / Pinot Blanc
<b>Age of vineyard</b>	7 years
<b>Density</b>	5400 stock / ha
<b>Yield</b>	30 hl / ha
<b>Date of harvest</b>	September 21. 2006

**Vinification** After the short skin contact we pressed the grape.  
The alcoholic fermentation was held in stainless steel tanks.  
We left the wine on the fine lees and regularly it was stirred up.

**Maturation** 8 months in stainless steel tank

**Analytical data** 13,5% vol alcohol, 6,4 g/l acidity,  
1,1 g/l residual sugar; 20,4 g/l extract

**Bottling** May 2007

**Consumption** 2007-2010

**Recomm. Temperature** 10-12°C

**Description** Scent of garden flowers mixed with butter and vegetarian marks.  
In the mouth it is fresh, creamy and characteristic.  
The taste of ripe pear, peach and honey melon appear.  
Well structural wine. Its long aftertaste the flavour of fruit remains.

**Meal** Grillzander with tarragon and steamed pear