



Rezeda 2024

WELSCHRIESLING SELECTION

KÁLI

Protected Destination of Origin

Carefully blended from various vineyards of the Káli district – thus presenting a composite picture of the Káli Basin. After the manual harvest, the must underwent spontaneous fermentation, then rested, half in tank and half in oak barrels of various sizes, until blending, after which it was bottled.

BOR

BORTÁRSASÁG

ONLINE SHOPPING

Rezeda 2024 0,75 l

Vineyard location: Káli district

Grape Variety: Olaszrizling

Training: Mid-wire Cordon

Pruning: Spur pruned

Soil composition: Volcanic Basaltic Tuff

Method of harvesting: Hand harvested and sorted

Method of processing: using only Free-run juice

Fermentation: Spontaneous in oak barrels, and in inox tanks

Aging: 8 months

Total Soluable Solids g/l: 21,2

Residual sugar g/l: 3,9

Free SO₂/Total SO₂ mg/l: 29/100

Titrateable Acidity g/l: 5,8

ABV: 13,5 %