

COUNT KAROLYI GRÜNER VELTLINER 2023

IGP Dunántúl, Pannon, Hungary

Count
KAROLYI



TASTING NOTES: This delicate Grüner Veltliner offers a bright yellow color and fresh aromas of stone fruit, citrus and white pepper. The palate is wonderfully fruity with balanced acidity and a full mouthfeel.

VINIFICATION: The grapes are picked in the cool of the morning, at optimum ripeness, destemmed and lightly crushed before being transported to the press where the free-run juice is collected and grapes gently pressed. The juice is then left to settle for 24 hours at cold temperatures. The clarified juice is then fermented at 64.4 F in temperature-controlled tanks to keep all the wine's freshness and fruitiness. After fermentation, the finished wine is left on the fine lees for between 4-6 weeks to increase complexity.

SERVING HINTS: Serve slightly chilled between 46.4 – 50 F (8-10 C). This wine is a great accompaniment to fish, shellfish, pasta or salads. Excellent as a refreshing picnic wine, or on its own as well.

FAMILY: Dr. Herold Binderer founded the company Binderer St. Ursula in 1951 and worked tirelessly until his late eighties. His son, Peter, who took over the business, carries on the family tradition. After the fall of the "Iron Curtain" Peter decided in the mid- 90's to buy one winery in the north and to build another winery in the south of Hungary because he knew about the long tradition and excellent potential of Hungarian wine making. Together with Lazlo Károlyi, a Hungarian aristocrat with a turbulent life, shaped by escape from war and comebacks in different continents, Peter created his first white wine in 1998. Since then, quality and innovative concepts have been the key factors in the success of these two gentlemen. As Lazlo loves the taste of the important white wine variety Grüner Veltliner, he gave his name "Count Karolyi" to create this brand. This fresh white wine has a real varietal character. Enjoy its lemony aromas with a spicy, peppery touch typical of Gruner from Pannon, southwest Hungary – a region spoiled by sunshine.

PRODUCER: Count Karolyi

REGION: IGP Dunántúl, Pannon, Hungary

GRAPE(S): 100% Grüner Veltliner

SKU: CKGV237

ALCOHOL: 12%

TOTAL ACIDITY: 5.8 G/L

RESIDUAL SUGAR: 0.3 G/L

pH: 3.37 G/L