



2025 PANNONIKUS

Grape Variety(s): 100 % Müller-Thurgau

Alcohol: 11 %vol

Acidity: 5,8 g/l

Residual sugar: 3,4 g/l

contains sulphites

Description:

The first wine of the 2025 vintage is ready. This wine is characterized by its youthful elegance. It is particularly fruity, very intense peach scent on the nose, very lively and tangy on the palate, exotic fruits on the finish - a real drinking pleasure!

Vinification:

As the first wine of the new vintage, the grapes were harvested at the very beginning of the harvest season. The wine was fermented in stainless steel tanks under controlled cooling and bottled in mid-September.

Serving temperature: 6 - 8 °C