

HOLASS – SOPRON

Sopron



APPELLATION: Sopron

BLEND: Kékfrankos

WINEMAKER: Imre Halász & Ellie Bauwens

VINEYARD: _____

The city of Sopron is the historic home of Kékfrankos and the former centre of the Burgenland region. Following the First World War, the majority of this area became part of Austria while Sopron remained in Hungary. The fruit for this wine comes from vineyards grown on heavy clay with a withered gneiss subsoil.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

Grapes are handpicked and destemmed. Fermentation occurs naturally with native yeasts in a stainless-steel vat, followed by 3 weeks of careful maceration on skins. The wine ages for 22 months on lees in a well-used 6000l wooden vat. It is then bottled without fining or filtration.

WEBSITE: <https://holass.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Ripe cherry aromas mingle with violets and fresh herbs – mint and tarragon – on the nose. Light on the palate, this wine is made in a drinkable style, emphasising juicy fruit, supple tannins, and freshness. A smashable red wine that pairs well with Italian cuisines and grilled meats and vegetables.