

## Vayi Szamorodni Dry 2020

**Medium intensity amber color.** The aroma reveals notes of honey, maple syrup, dried fruits, caramel and pistachios. When tasting Dr. Krisztián Ungváry's wine, it is characterized by dry, lively acidity, muscular body, aromas moving on a mineral-dried fruit axis, and a long, lingering aftertaste that provides a nice finish, reminiscent of stone fruits. A unique dry late-harvest wine, carefully crafted from grapes affected by the noble rot (botrytis).. **Dry Szamorodni wines are a rarity these days, and we are thrilled to have discovered such a beautiful example to include in our selection**



### Additional information

|                     |         |
|---------------------|---------|
| Style               | dry     |
| Color               | white   |
| Variety             | Furmint |
| Volume              | 0,5l    |
| Alcohol content     | 14.5%   |
| Serving temperature | 10-12C  |

**I recommend it as a great aperitif or as an accompaniment to roast duck, goose and pork.**