

## DIWE Wine Data Sheet

Name of the wine presented to the public: Csókaszőlő

Vintage: 2023

Grape variety: 100% Csókaszőlő

Ageing (time, vessel): 9 months barrel

What should people know about the wine (ideally not solely a wine description but also some information on the wine type to provide context for foreigners who are not familiar with it), please do not use 'I' and 'we' grammatical persons in this section; length should be 400-600 characters with spaces, in case the text is longer than 600 characters, the first 600 characters will be used:

Csókaszőlő is a rare, ancient Hungarian variety, which is experiencing a small revival. In addition to Bussay, there are just a handful of other producers who grow Csókaszőlő. The Bussay family fell in love with Csókaszőlő, even though it is very difficult to grow, due to its sensitivity to vine diseases. This wine was spontaneously fermented in an open tank. Two-thirds of it was aged for 10 months in a 1,000-litre used oak barrel, and the rest in stainless steel tanks. In the glass, this wine has a purple colour and aromas of violets, cherries and blood oranges. The palate is crisp, fresh and juicy. It has a nice spiciness, with flavours of blood orange and sour cherry. It can be enjoyed with spicy tomato-based dishes or with traditional Hungarian dishes spiced with paprika.

Number of bottles produced: 2500 bottles

Number of bottles available:

Alcohol: 11,6%vol

Total Acidity: 5,9 g/l

Residual Sugar: 1,2 g/l

Dry Extract without sugar: 27,6 g/l

Size of bottle (liter): 0.75 l

Wine District: Zala

Wine Region: Balaton

Ex Works price (giving the price category is mandatory, **in case it is not filled out the wine will be not presented on the website**, if you have questions about this please contact [vera.szucs-balas@winesofhungary.hu](mailto:vera.szucs-balas@winesofhungary.hu))

below 5 EUR

5-10 EUR

10-20 EUR  
above 20 EUR

Organic (only in case the wine label carries the official trade-mark of organic wines) YES/NO  
Biodynamic (only in case the wine label carries the official trade-mark of biodynamic wines)  
YES/NO

Wine type (Please, underline the appropriate ones.):

Sparkling Wine, White, Rosé, Red, Tokaji Aszú, Dry, Sweet, Semi-Dry, Semi-Sweet, Brut  
Nature, Extra Brut, Brut, Extra Dry, Sec, Demi Sec, Doux

**Please use English language. Please note that to standardize the content of the website a proof-reader will check the text before publishing.**

**Photo:** Please send by email separately 1 neutral bottle photo with white or no background with a minimum 1200 pixel length.