## **DIWE Wine Data Sheet**

Name of the wine presented to the public: Mura White

Vintage: 2022

Grape variety: olaszrizling, rajnai rizling

Ageing (time, vessel): 12 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 that 600 characters, the first 600 characters will be used:

This wine is part of Bussay's 'Mura' series (there are also white and rosé versions), named after the Mura River, which forms a triple border between Hungary, Slovenia and Croatia. The soil here is a mixture of gravel, clay and limestone, the sediments left behind by the river. The wine is a blend of Risling and Olaszrizling. It was fermented spontaneously and aged for 10 months in Hungarian wood with constant contact with the lees. Ripe fruit and floral aromas are supported by a nice mineral touch. It is a great wine for creamy pasta dishes, seafood and salty hard cheeses.

Number of bottles produced: 1800 bottles

Number of bottles available:

Alcohol: 13,15%vol

Total Acidity: 4,9 g/l

Residual Sugar: 1,2 g/l

Dry Extract without sugar: 17,2 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) below 5 EUR <u>5-10 EUR</u> 10-20 EUR above 20 EUR Organic (only in case the wine label carries the official trade-mark of organic wines) <u>YES</u>/NO Biodynamic (only in case the wine label carries the official trade-mark of biodynamic wines) YES/<u>NO</u>

Wine type (Please, underline the appropriate ones.): Sparkling Wine, <u>White</u>, Rosé, Red, Tokaji Aszú, <u>Dry</u>, 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.