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Szürke & Fehér & Kék

When we planted the Frettner vineyard back in 1999, we ordered Pinot Noir for the chalky higher part of the vineyard. But three years later we discovered that we had received half Pinot Blanc and ten percent Pinot Gris vines. In 2018, we decided to give our Pinot Gris (Szürkebarát - „Grey Monk“ called in Hungarian) more space. Thus we fermented Pinot Gris and Pinot Blanc together on the skins. Since 2021, the whole Pinot family has finally got together: the skins of the Blanc and the whole berries of the Gris ferment in the direct pressed juice of the Noir. And this is the result.
In color between orange and slightly pink, the tannin is present on the palate, but not too demanding. Just the way we like to drink amber wine.

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Vintage	MMXXV
Variety	Pinot Blanc (Fehérburgundi / Weißburgunder) / Pinot Gris (Szürkebarát / Grauburgunder) / Pinot Noir (Kékburgundi / Blauburgunder)
Alcohol	12.5%
Allergens	contains sulphites / vegan
Origin	Sopron
Climate	Pannonian
Vineyard	Frettner
Soil	luvisol with deposits of weathered bedrock
Planting year	1999
Altitude above sea level	204 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	5400 vines / ha
Crop	30 hl / ha
Harvest	selective hand harvest / September 2025
Fermentation	spontaneous on the skins / 10 days
Ageing	6 months in 500l wooden barrel / natural malolactic fermentation
Acidity	5.9 g/l
Residual sugar	1.8 g/l
Bottling	14 600 bottles / March 2026 / no filtration / own bottling plant
Drinking temperature	12-14°C / decanting and big glasses recommended