Vinolibri

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Zsirai, Tokaj dry 2018

13% alc. An estate cuvee, 70% furmint & 30% harslevelu. Spontaneous fermentation and maturation in oak barrels. Yellow fruits, and flowers on the nose, which are coming back in the palate as well. Fresh, dynamic, easy to drink wine.

Kaláka Winery, Tállya, 2018

9.5% alc. An elegant, semi-sweet wine (furmint-harslevelu) of easy drinking. A perfect acid-sugar balance, fruity nose and palate.

Disznoko, furmint 2021/2

13.5% 100% furmint. Light straw yellow robe with green highlights. Very fresh, fruity nose with almond, white peach, stone fruits, and pear aromas. On the palate, the very fresh and tonic acidity is balanced by a good weight, with pleasant texture. An aromatic touch and minerality in the finish. Serve at 10 C.

Kikelet, Lonvai hárslevelu 2020

A charming and very loveable wine with aromas of flowers, yellow fruits. On the palate it is both round and dynamic, full of flavour of ripe yellow fruits, peach varieties and sweet citrus on the palate.

Disznoko, late harvest furmint 2020

Alcohol: 13.5%. Residual sugar: 130 g/l. Yellow-gold colour. Intensely fruity nose with apricot, nectarine and citrusy aromas. The palate is rich with crisp acidity and fresh fruit flavours. It has vertical structure but mouth-filling and a good length.

Disznoko 1413 sweet szamorodni 2019

Alcohol: 12.8%. Residual sugar: 131 g/l. Light golden robe. Fresh apricot, citrus, honey on the nose with hint of vanilla. The palate is fresh with focused acidity, good spicy finish.

Sarga Borhaz aszu (Disznoko) 2013

Special quality sweet white wine, 11.5% alc. 160+ g/l sugar. 2013 was such a great year that even this second line of the Disznoko winery has produced an award-winning aszu. Spicy complexity; enjoyable now but can be cellared for 10+ y. Unbeatable value.

M. Colonna flavoured extra virgin oils

Organically grown whole fruit (orange, lemon) is pressed together with the olives, giving a persistent, intelligent, totally integrated flavour. Excellent on salads, fish, seafood, or Far Eastern dishes.

DKK 80

DKK 100

DKK 110

DKK 125

DKK 125

DKK 145

DKK 300

DKK 75