



PATRICIUS TOKAJI FURMINT SELECTION

2021 dry



SOIL: volcanic, very rich in minerals
HARVEST: October 2021
GRAPE VARIETIES: Furmint

WINEMAKING

FERMENTATION: 50% in 250-350 l sized oak barrels, 50% in stainless steel tanks
MATURATION: 50% of the wine in 220 l and 350 l oak barrels for 6 months, 50% in stainless steel tanks
BOTTLING: May 2022

ORGANOLEPTIC SPECIFICATION

Elegant harmony of fruitiness and fine oak aromas. On palate it has a unique balance with some spicy nose. The creamy body is supported by subtle minerality and structured, smooth acidity framed with hearty alcohol and discrete, oak-derived tannin. A rich white wine with long, refreshing aftertaste characterized by citrus aromas.

TECHNICAL DATA

ALCOHOL: 13,5% vol.
RESIDUAL SUGAR: 5,6 g/l
ACIDITY: 6,8 g/l