

PATRICIUS TOKAJI FURMINT 2023 dry



SOIL: volcanic, very rich in minerals
HARVEST: September 2023
GRAPEVARIETIES: Furmint

WINEMAKING

FERMENTATION: 100% in stainless-steel tank
MATURATION: 100% in stainless-steel tank
BOTTLING: 2024 July

ORGANOLEPTIC SPECIFICATION

The wine was blended from the furmint wines of four vineyards. Thanks to the careful grape procession and winemaking, the fruity aromas of the grape variety are appearing nicely in the wine. Refreshing nose with aromas of pear, green apple and citrus. On palate it is nice to drink with a fine aftertaste, present minerality and crisp, vibrating acidity. Well drinkable wine with fine details. We think a good estate furmint is just like this.

TECHNICAL DATA

ALCOHOL: 12,5 %
RESIDUAL SUGAR: 5,6 g/l
ACIDITY: 6,4 g/l

