



PATRICIUS TOKAJI FURMINT 2021 dry



SOIL: volcanic, very rich in minerals

HARVEST: October 2021

GRAPE VARIETIES: Furmint

WINEMAKING

FERMENTATION: 100% in stainless-steel tank

MATURATION: 100% in stainless-steel tank

BOTTLING: 2022 June

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: 7 g/l

ACIDITY: 7,5 g/l