



PATRICIUS TOKAJI GREEN FURMINT 2021 from organic grapes



SOIL: volcanic, very rich in minerals

HARVEST: September 2021

GRAPE VARIETIES: Furmint

WINEMAKING

FERMENTATION: 100% in stainless-steel tank

MATURATION: 100% in stainless-steel tank

ORGANOLEPTIC SPECIFICATION

The wine originates from grapes organically cultivated in Bábakút growth. Clean and elegant fruity character of Furmint, complemented with a perfumed nose. Thanks to the piroxen-andezyte baserock the palate brings nice minerality and elegance. Uniquely balanced natural-to-drink terroir white wine.

TECHNICAL DATA

ALCOHOL: 13,5% vol.

RESIDUAL SUGAR: 3,4 g/l

ACIDITY: 6,6 g/l