



# PATRICIUS TOKAJI SAJGÓ FURMINT 2019 dry, single vineyard selection



SOIL: volcanic, very rich in minerals  
HARVEST: mid September 2019  
GRAPE VARIETIES: Furmint

## WINEMAKING

FERMENTATION: 100% in stainless-steel tank  
MATURATION: 100% in stainless-steel tank

## ORGANOLEPTIC SPECIFICATION

Sajgó Vineyard is one of the richest terroirs in the wine region. The excellent nyírok clay soils on thick volcanic tuff are full of obsidian. [kci] The roots of the nearly sixty-year-old (pre clone selection) Furmint plantation reach down deep, and the bunches that ripen here carry refined minerality. This characterful Furmint has all the beauty of its variety. Rounded acidity, balance, elegance and creaminess. A great wine with long aging potential.

## TECHNICAL DATA

ALCOHOL: 13,5 %  
RESIDUAL SUGAR: 3,5 g/l  
ACIDITY: 6,1 g/l