



PATRICIUS TOKAJI FURMINT “PROFUNDUM” 2022 dry



SOIL: volcanic, very rich in minerals

HARVEST: October 2022

GRAPE VARIETIES: Furmint

WINEMAKING

FERMENTATION: 100% in 250-350 l sized oak barrels

MATURATION: 100% of the wine in 220 l and 350 l oak barrels
for 8 months

BOTTLING: September 2023

ORGANOLEPTIC SPECIFICATION

Elegant harmony of minerality, fruitiness and fine oak aromas. On the 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 aftertaste.

TECHNICAL DATA

ALCOHOL: 13% vol.

RESIDUAL SUGAR: 1,9 g/l

ACIDITY: 6,6 g/l