

# VOLCANIC



|   |   |
|---|---|
| Vintage                                 | 2017  |
| Variety                                 | Furmint   |
| Wine region                             | Tokaj   |
| Vineyard                                | Bodrogkeresztúr   |
| Soil type                               | Zeolit, tuff  |
| Method of viticulture                   | Middle-high cordon, 20 years old vineyard                   |
| Harvest time                            | 15th September  |
| Method of vinification                  | Tank fermentation, terroir selected yeast                   |
| Method of ageing (barrel-type, time...) | Short-time battonage in tank. No barrel                     |
| Classical/biodynamical/organic          | Classical   |
| Alcohol content                         | 13,0 %  |
| Acidity (in tartaric acid)              | 7,4 g/l   |
| Residual sugar                          | 4,9 g/l   |
| Extract (sugar free)                    | 25,1g/l   |
| Closure method                          | Screw cap   |
| Our opinion (February of 2018)          | If you want to recognize the character of the pure furmint. |

