

VOLCANIC



HUNGARIAN WINE



Vintage	2015
Variety	Furmint
Wine region	Tokaj
Vineyard	Padi-hegy, Betsek, Úrágya, Előhegy, Patócs, Bohomály
Soil type	Varied volcanic, mainly rhyolite
Method of viticulture	Royat-cordon
Harvest time	From middle of September till middle of October
Method of vinification	Spontaneous, barrel fermentation
Method of ageing (barrel-type, time...)	Used barrels (220 liter), around 7 months
Classical/biodynamical/organic	Classical
Alcohol content	12,0 %
Acidity (in tartaric acid)	7,2 g/l
Residual sugar	2,4 g/l
Extract (sugar free)	21,9 g/l
Closure method	Diam cork
Our opinion (February of 2018)	A very authentic, a little rustic version of the most important Hungarian white grape. Tangy acids with lots of minerals.

