



# KREINBACHER FURMINT 2015

KREINBACHER BIRTOK, SOMLÓ

0,75l

## DESCRIPTION

Type of the wine: **WHITE, DRY**

Grape variety: **100% FURMINT**

Sugar / alcohol content: **2,2 g/l 13 %**

Terroir, vineyard: **NAGY-SOMLÓ**

Training system: **MEDIUM CORDON**

Harvest: **MANUAL HARVEST**

Technology: **Pressing in whole, selected bunches. About 2/3 of the must is fermented in stainless steel while the rest is fermented in barrel. Ageing for 9 months.**

Description: **Unmistakenly Furmint on the nose with green apple, pear, citrus fruits, white flowers and some acacia honey. Exciting palate with vivid, crispy acidity, lively fruitiness. With its peculiar salty notes the wine represents the distinctive minerality of Somló wines. A beautifully layered, balanced wine with long finish.**

Available quantity: **N/A BOTTLES**

Ex-cellar price : **1800 HUF / 6-7 EUROS**

