



PATRICIUS TOKAJI FURMINT DRY 2015

PATRICIUS WINERY

0,75l

DESCRIPTION

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

Grape variety: **100% FURMINT**

Sugar / alcohol content: **7 g/l 12 %**

Terroir, vineyard: **N/A**

Training system: **N/A**

Harvest: **OCTOBER 2015**

Technology: **Fermentation: 100 % in stainless-steel tank**
Maturation: 100 % in stainless-steel tank
Bottling: April 2016

Quality level: **N/A**

Temperature: **11–12 °C**

Food pairing: **sea food dishes and grilled fish, poultry, pasta, mediterrenian dishes**

Description: **This wine boasts a distinctive fruity varietal character, complemented with a perfumed nose due to Furmint grape. The palate combines nice minerality and elegant, vibrant acidity to deliver the same fruitiness as the nose with peach and a touch of almond and make a well-balanced and easy-to-drink terroir white wine.**

Available quantity: **N/A BOTTLES**

Ex-cellar price: **N/A EUROS**

Vintage description: **Vines caught up normally with the calendar. It was rather a dry vintage. The plants developed nicely, the rain arrived just in time in August, the ripening went well. For the dry wines a pronounced elegant acidity is typical of this vintage with plenty of fruitiness.**

