



## FURMINT 2015

SAUSKA WINERY 

### DESCRIPTION

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

Grape variety: **100% FURMINT**

Sugar / alcohol content: **2,9 g/l 13 %**

Terroir, vineyard: **TOKAJ-HEGYALJA, ÚRÁGYA ÉS PADIHEGY (RÁTKA), SZERELMI**

Training system: **CORDON**

Harvest: **HAND-HARVESTED AND SELECTED**

Technology:

- In order to preserve the primer aromas and freshness cooled in dry ice;
- Pressed and fermented in stainless steel tanks (18-20 C);
- Indigenous yeast fermentation;
- Partial (40%) malolactic fermentation;
- After short aging time in stainless steel blended and stabilized by December
- Bottled: February, 2016.

Quality level: **ENTRY-LEVEL**

Temperature: **12 C°**

Food pairing: **salads and soups of any kind, olives, avocado**

Description: **A rich, dry indigenous Furmint from Tokaj, Hungary's most prestigious historical wine region. Fresh, cinnamon in the nose along with serious volcanic minerality, great fresh fruitiness and impressive length.**

Available quantity: **4.000 BOTTLES**

Self price : **2.150 HUF / 6-7 EUROS**

