



FURMINT, BIRSALMÁS-VINEYARD 2015

SAUSKA WINERY **0,75l**

DESCRIPTION

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

Grape variety: **100% FURMINT**

Sugar / alcohol content: **1,6 g/l 14,02 %**

Terroir, vineyard: **TOKAJ- HEGYALJA WINE REGION, BIRSALMÁS-VINEYARD (MÁD)**

Training system: **CORDON**

Harvest: **HAND-HARVESTED AND SELECTED**

Technology: **The destemmed fruit cold-soaked for the night, then gently pressed.**
- Inoculation and fermentation took place in French oak (new and third fill combined).
- Malolactic fermentation in 60% of the lot.
- Fine lees aging for five months. Battonage initially three times a week, then once a week for four months.
- Bottled July 21, 2016

Quality level: **PREMIUM**

Temperature: **12 C°**

Food pairing: **Asian and Chinese fusion food, any kind of fish.**

Description: **Elegant dry Furmint with mint and chamomile aromas. Rich on the palate with citrus, filthy minerality and fine tobacco. The salty minerality stays long in the mouth and lead to the fennel and pistachio finish.**

Available quantity: **4.380 BOTTLES**

Self price : **10.950 HUF / 36–37 EUROS**

