



FURMINT 2017

KREINBACHER WINERY 

DESCRIPTION

Type of the wine: **White, Dry**

Grape variety: **Furmint 100%**

Sugar / alcohol content: **2,1 g/l 13 %**

Terroir, vineyard: **Nagy-Somló**

Training system: **Medium Cordon**

Harvest: **Manual harvest**

Technology: **After assorting the grapes and whole bunch pressing 21% of the wine was fermented in oak casks and aged for 9 months, while the rest was fermented in stainless steel vats.**

Description: **The aromas of Furmint are characteristic, pear and white flowers. Distinctive acidity, citrus flavours and some tropical fruits appear on the palate. The saltiness reflect the typical mineral character of Somló. Recommended for further ageing.**

Available quantity: **NA Bottles**

Retail price : **2100 HUF / 7 EUROS**

