



DRY FURMINT 2016

JULIET VICTOR

0,75l

DESCRIPTION

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

Grape variety: **100% Furmint**

Sugar / alcohol content: **3,6 g/l 12,5%**

Terroir, vineyard: **Király and Betsek vineyards**

Training system: **Medium cordon**

Harvest: **Hand harvested in several section with bunch selection**

Technology: **Fermentation in wooden barrels with selected yeast. Ageing in first use, light toasted barrique made by Kádár Hungary Ltd. (of local 'Zemplén' oak) for 9 months.**

Quality level: **All of the estate's wines are estate or single vineyard wines, and all of them are treated with the highest care and attention, therefore no quality levels are defined within the estate, all the wines are premium wines.**

Temperature: **12 °C**

Food Pairing: **Grilled pikeperch or mackerel with lemon sauce and smashed potato flavoured with white truffle.**

Description: **Crystal clear, shiny pale straw yellow colour. Its high viscosity anticipates outstanding inherent values. Clear, medium intense nose with the creamy notes of peanut and besides the delicious flavours of ripened apple and pear, some fine, attractive buttery tones can also be detected. Bone dry, subtle palate with complexity and medium plus acidity. Apart from the restraint sensation of alcohol and the refined aromas, the leading features are the elegant spiciness of vanilla and the bunch of citrus fruits. Medium plus length with notes proving subtle use of the barrels. This outstanding wine leaves with a hint of grapefruit peel.**

Available quantity: **1.400 BOTTLES**

Ex cellar price : **7490 HUF / 23 EUROS**

