



BIRTOK FURMINT 2017

JULIET VICTOR 

DESCRIPTION

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

Grape variety: **100% Furmint**

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

Terroir, vineyard: **Király, Betsek, Bomboly, Úrágya, Szent Tamás 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: **St. Jacob's scallops, Calamansi jelly**

Description: **Crystal clear, pale straw yellow colour with shiny golden shades. Clear, restraint nose with slightly tart birch, velvety vanilla and exciting nutty notes – all justifying our expectations for the most noble wine when noticing the 'legs' on the sides of the glass flowing down slowly and evenly. Subtle, dry and balanced on the palate with myriad of vibrant citrus fruits and minerals. Playful and refreshing. Long finish, medium plus acidity and medium body make this wine perfectly balanced, harmonious and to be enjoyed endlessly.**

Available quantity: **7.200 BOTTLES**

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

