



BÉRES TOKAJI LŐCSE FURMINT SELECTION 2015

BÉRES VINEYARD AND WINERY

0,75l

DESCRIPTION

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

Grape variety: **100% Furmint**

Sugar / alcohol content: **1,2 g/l 12,5 %**

Terroir, vineyard: **Lőcse vineyard (Erdőbénye village)**

Training system: **Cordon training system**

Harvest: **Hand harvest**

Technology: **Controlled fermentation in stainless steel, oak barrel ageing for 3 months**

Quality level: **Premium**

Temperature: **10–12 °C**

Food pairing: **Slowly cooked ragout, dishes made of venison, dishes with mushroom**

Description:

Intense yellow colour. When smelling into the glass, we can discover toasted notes from barrel ageing besides fruity notes of yellow flesh fruits. Apple, apricot, peach together with vanilla and other spices provide a complex and layered palate. This single vineyard Furmint is characterized by unique minerality and vibrant acidity. A full bodied, developed wine with serious complexity and depth. Long lingering finish.

Available quantity: **N/A Bottles**

Retail price : **5.000 HUF / 16–17 EUROS**

