



BARTA ÖREG KIRÁLY DŰLŐ FURMINT 2015

BARTA WINERY 

DESCRIPTION

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

Grape variety: **100% Furmint**

Sugar / alcohol content: **7,7 g/l 13 %**

Terroir, vineyard: **Öreg Király vineyard (Mád, Tokaj)**

Training system: **Low Cordon**

Harvest: **Hand harvest**

Technology: **This Furmint is the fruit of a hot and dry vintage, and similarly to its predecessors it was fermented in first, second, third and fourth use Hungarian oak barrels ('Zemplén oak'), then it was matured for 9 months also in barrel until being bottled in August 2016.**

Quality level: **Premium**

Temperature: **12 °C**

Food pairing: **A perfect partner of smoked fish dishes and meals with guacamole.**

Description: **The slowly dripping crowns on the glass predict a thick wine. The nose gives an insight into the world of Hungarian oak and the minerality of the soil of our vineyard. The palate is round and full bodied, the aftertaste is also rounded.**

Available quantity: **1075 bottles**

Ex-cellar price : **8000 HUF / 25 euros**

Story: **This is the first Barta labelled wine which was filled in the new dry tokaj bottle. It won double gold at the international wine competition in San Francisco in 2017 with 95 scores, what is more it was selected the best Furmint wine of the contest.**

