



BARTA ÖREG KIRÁLY DŰLŐ SZAMORODNI 2013

BARTA WINERY  0,75l

DESCRIPTION

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

Grape variety: **100% Furmint**

Sugar / alcohol content: **115 g/l 11,67 %**

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

Training system: **Low Cordon**

Harvest: **Hand harvest**

Technology: **A traditional Tokaji wine style, our sweet Szamorodni is carefully crafted from overripe and botrytised noble Furmint grapes vinified together, then aged in oak barrels for 18 months in our cellar.**

Quality level: **Premium**

Temperature: **10 °C**

Food pairing: **Ideal with cheese – blue cheese, Stilton, Roquefort – and with desserts like pancake with vanilla and mint chips, lemon sorbet, vanilla cream. A perfect aperitif with goat cheese, walnut chips and fig and unforgettable with foie gras.**

Description: **Restrained but complex nose. On the palate citrus fruits, peach, pineapple, litchi, a touch of brittle, minerality and some vibrant spiciness in the aftertaste. Vivid, but rounded acidity, firm structure, long finish. A Szamorodni wine with long ageing potential.**

Available quantity: **5074 bottles**

Ex-cellar price : **9000 HUF / 28 EUROS**

Awards: **DWWA 2016 Silver medal**

