




EGY KIS ÉDES FURMINT 2015 ('A LITTLE SWEET FURMINT')

BARTA WINERY 

DESCRIPTION

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

Grape variety: **100% Furmint**

Sugar / alcohol content: **48.5 g/l 11,7 %**

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

Training system: **Low Cordon**

Harvest: **Hand harvest**

Technology: **The harvesting was continuous from 30 September until the first week of November. After destemming, horizontal pressing with pneumatic press and sedimentation the fermentation took place in stainless steel tank as well as the maturation on the fine lees. It was bottled on 9 April.**

Quality level: **Basic line**

Temperature: **10 °C**

Food pairing: **A great pair of pancakes, mousse desserts, but also recommended as aperitif or enjoy it by itself.**

Description: **A light, refreshing wine with tropical fruit notes typical of the varietal when harvested late. Vibrant acids in perfect balance with the residual sugar make the wine round and pleasant.**

Available quantity: **2426 bottles**

Ex-cellar price : **3800 HUF / 12 EUROS**

Story: **The wine family named 'Egy kis' ('A Little') targets winelovers at the beginning of their wine education, who still wish to taste great quality wines. "Easy to fall in love with" wine with baskets of fruit. Fresh and lovely entry level wines to enter consumers in the world of serious fine wines.**

