

Furmint Középhegy

Vintage	2018
Volume	0,75l
Variety	Furmint 100%
Alcohol	13%
Acidity	6,5 g/l
Residual sugar	1,6 g/l
Dry extract	20,5 g/l
PH	3,19
Vineyard	Mád: Középhegy
Harvest	By hand at the beginning of September
Fermentation	Spontaneous 100% in barrel
Aging	7 months in Hungarian oak barrels
Date of bottling	7 months in Hungarian oak barrels
Closure	Natural Cork
Vegan	Yes
Awards	Berliner Wine Trophy Gold medal

Zsivai

