

Szamorodni

Vintage	2019
Volume	0,5l
Variety	Furmint 100%
Alcohol	13,5%
Acidity	6,3 g/l
Residual sugar	103 g/l
Dry extract	39,5 g/l
PH	3,49
Vineyard	Mád:Középhegy, Nyúlászó
Harvest	By hand at the beginning of November
Fermentation	Spontaneous 100% in barrel
Aging	12 months in 136 liter Hungarian oak barrels
Date of bottling	2021 March
Closure	Natural Cork
Vegan	Yes
Awards	Berliner Wine Trophy Gold medal



Zsivai