



Furmint 2024

BALATONFÜRED-CSOPAK

Protected Designation of Origin

Traditionally made single vineyard wine, coming from a volcanic site: Pflanzner Sándor's Kútfői vineyard on the Halom Hill, at Dörgicse. After hand harvesting ripe and healthy fruit end of August, the careful pressed juice was fermented in one 850 liter oak barrel over two months, remaining in barrel after fermentation for another 8 months.

BOR
BORTÁRSASÁG

ONLINE SHOPPING

Furmint 2024 0,75 l

Vineyard location: Dörgicse, *Halom hill, Kútfői vineyard*

Grape Variety: Furmint

Training: Mid-wire Cordon

Pruning: Spur pruning

Soil composition: Volcanic Basaltic Tuff

Method of harvesting: Hand harvested and sorted

Method of processing: In whole bunches

Fermentation: Spontaneous, in a 850 liter oak barrel

Aging: 8 months

Total Soluable Solids: 26,4 g/l

Residual sugar: 4,7 g/l

Free SO₂/Total SO₂: 15 / 96 mg/l

Titrateable Acidity: 6,7 g/l

ABV: 12,5%