



Dörgicse 2023

F U R M I N T

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 september, the careful pressed juice was fermented in one 850 liter oak barrel over two months, remaining in barrel after fermentation for another 8 months.

1057 bottles produced.

NOT AVAILABLE ONLINE

Dörgicse 2023 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: 22,7 g/l

Residual sugar: 1,5 g/l

Free SO₂/Total SO₂: 24 / 102 mg/l

Titrateable Acidity: 6,6 g/l

ABV: 13,03%