

PATRICIUS Tokaji Furmint Dry 2014

Soil: volcanic originated, very rich in minerals

Harvest: October 2014

Grape variety: Furmint

Wine making:

Fermentation: 100 % in stainless-steel tank

Maturation: 100 % in stainless-steel tank

Bottling: August 2015

Organoleptic specification:

This wine boasts a distinctive fruity varietal character, complemented with a perfumed nose due to the Furmint grape. The palate combines nice minerality and elegant, vibrant acidity to deliver the same fruitiness as the nose with peach and a touch of almond and make a well-balanced and easy-to-drink terroir white wine.

Technical Data:

Alcohol: 12 % vol

Residual sugar: 8 g/l

Acidity: 7 g/l

How long to keep: 3-4 years

Food pairing: seafood dishes and grilled fish, poultry, pasta, mediterrenian dishes

How to serve: 11-12 C°

Vintage description:

Vines caught up normally with the calendar. While early summer saw plenty of rain, it became hot and dry starting from August, which ensured good ripening. In September the rain arrived and it started the shrivelling of the grapes. For the dry wines a pronounced crisp acidity is typical of this vintage with plenty of fruitiness.

