

Kristinus

WINE ESTATE

Analóg 2021

Origin:

Hungary ·
Balatonboglár ·
Kéthely, Vári dűlő

Soil:

Predominantly loam,
loess and sand.

Varieties:

80% Olaszrizling,
10-10% Tramini, Sauvignon Blanc

Serving temperature &

Shelf life:

12-13 °C
4-5 years

Vinification:

Harvest between early
and mid-September.
Separate wild fermentation,
partially in clayver, amphorae
and tank. Various percentage
of mash and full bunch,
5-21 days on the skin.
Another 10 months on fine lees
prior to blending and bottling.

Character:

linear, fruity, vibrant



Alcohol:

12,0%

Acidity:

5,5 g/l

Residual sugar:

0,8 g/l

Total SO₂:

18 mg/l

Closure:

Nomacorc Select Green

Fining & filtration:

Unfined, unfiltered

Packaging:

0,75 l

6 bottles / case

96 cases / euro pallet

Certification:

Biodynamically farmed, uncertified

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Demeter in transition