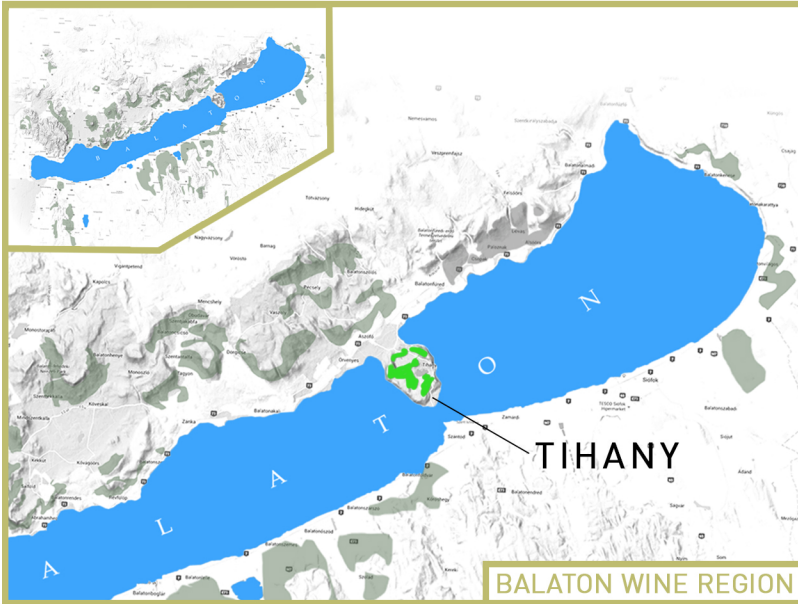


# MAGMA

Volcanic selection / Unfiltered



VINTAGE  
2019

VARIETY  
Kékfrankos

PROTECTED DESIGNATION OF ORIGIN (PDO)  
Balatonfüred- Csopak PDO

AREA  
Tihany

SOIL  
Basalt tuff and basalt debris

ALCOHOL: 13 %  
PH: 3,49  
ACIDITY: 5,8 g/l  
RESIDUAL SUGAR: 1 g/l



## VINIFICATION & STYLE

Organic grapes. Fermentation and maceration for 6 weeks in small open vats with punch-down. Aged in 225 l barrels for 10 months. Gravity sedimentation and unfiltered bottling. Sour cherry, blueberry and graphite notes. Elegant body, vivid acidity and a mineral finish.