

Kristinus

WINE ESTATE

Siller 2021

Origin:

Hungary •
Balatonboglár •
Kéthely, Tavasziföld

Soil:

Clay and brown forest soil
with high humus content,
solid water holding capacity.

Varieties:

100% Zweigelt

Serving temperature &

Shelf life:

12-13 °C
2-3 years

Vinification:

Harvest in early September.
Cold soak for 24-36 hours
in the press with destemmed
berries. Spontaneous fermentation
started in the stainless where
wine was kept on the fine lees
for 9 months.

Character:

clean, fruity, easy-drinking



Alcohol:

13,2 %

Acidity:

5,3 g/l

Residual sugar:

0,8 g/l

Total SO₂:

23 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

99 Hunyadi street • 8713 Kéthely

Tel.: +3685539014 • sales@kristinus.hu • www.kristinus.hu

Demeter in transition