



CARPINUS

FAMILY WINERY

2019 FURMINT „LAPIS”

Vineyard(s): Lapis vineyard

- **Exposure:** SE-S-SW
Planted in: 1980
Grape varietie(s): 100% **Furmint**

Soil: Lymph clay soil mixed with soft white and grey rhyolite tuff

Harvest date: 21st September

Bottling date: July, 2020

Technology: 100% fermented and aged in zemplén oak barrels

Tasting note: Single-vineyard wine from the Lapis vineyard. After assorting the grapes and whole bunch pressing the must was fermented and aged in zemplén oak barrels and we kept it fine lees for 8 months. A Furmint of unusual elegance, richly textured and very well balanced on the palate. It is typical mineral, chalky with long finished, straight and characteristic.

Food pairing: Best match for white spicy meat, but also goes well with barbecue.

Parameters: alcohol: 12,5 vol%

residual sugar: 7,7 g/l

acidity: 7,5 g/l



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