

Kristinus

WINE ESTATE

## Liquid Sundowner 2021

### Origin:

Hungary •  
Balatonboglár •  
Kéthely, Parapli & Tavaszföld  
and Vári dűlő

### Soil:

Predominantly a mix  
of loess, loam and sand  
with traces of limestone.

### Varieties:

35-35% Traminer & Szürkebarát,  
15-15% Olaszrizling & Chardonnay

### Serving temperature &

#### Shelf life:

12-14 °C  
4-5 years

### Vinification:

Harvest early to mid-  
September. Separate  
processing and fermentation  
partially in amphorae, clayver,  
used 500 l barrel and tank.  
Length of skin-contact between  
5 – 45 days, mainly mash  
with lower percentage of full  
bunch. Aged 10 months on  
the lees.

### Character:

spicy, experimental, complex



### Alcohol:

13,0%

### Acidity:

5,8 g/l

### Residual sugar:

1,9 g/l

### Total SO<sub>2</sub>:

20 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