

Kristinus

WINE ESTATE

Liquid Sunshine 2021

Origin:

Hungary •
Balatonboglár •
Kéthely, Parapli & Tavaszföld

Soil:

Exposed, warmer site,
loam and loess with traces
of limestone.

Varieties:

80% Chardonnay,
20% Szürkebarát

Serving temperature &

Shelf life:

12-14 °C
4-5 years

Vinification:

Harvest mid-September.
Separate fermentation in
240 and 1200 l amphoraes
and large, used Hungarian
barrels. 7-60 days of skin-
contact, partially with whole
bunch. 10 months of aging
briefly on the heavy, mainly
on the fine lees.

Character:

fruity, approachable, generous



Alcohol:

14,0%

Acidity:

5,5 g/l

Residual sugar:

1,4 g/l

Total SO₂:

22 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