

Róka Rosé 2021

Origin:

Hungary •
Balatonboglár •
Kéthely, Tavaszföld

Soil:

Brown forest soil with
high humus content,
solid water holding capacity.

Varieties:

100% Zweigelt

Serving temperature &

Shelf life:

10-12 °C
2-3 years

Vinification:

Early September harvest.
After a few hours of soaking
in the press on the mash,
juice was transferred to
stainless steel. After a wild
fermentation wine spent
8 months on the lees.

Character:

fruity, savoury, refreshing



Alcohol:

13,0%

Acidity:

5,8 g/l

Residual sugar:

0,7 g/l

Total SO₂:

27 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