



# CARPINUS

FAMILY WINERY

## 2021 FURMINT Late Harvest

**Vineyard(s):** Lapis vineyard

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

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

**Harvest date:** 20-25 th October, 2021

**Bottling date:** December, 2022

**Technology:** 100% fermented and aged in stainless steel tank

**Tasting note:** We planned to make something unique with the grapes harvested from Lapis vineyard in Bodrogkeresztúr. The liveliness in the wine is determined by the careful viticultural works, the fermentation in stainless steel tanks and the vintage. An *easy drinking, elegant wine* which is rich in taste with lively acidity and 109 g/l residual sugar content. The long finish due to the acidity is not negligible. In the finish the acidity with the residual sugar content serves with a splendid balance.

**Food pairing:** We recommend consuming it with white meat dishes served with fruits and sweet dessert.

**Parameters:** alcohol: 11,0 vol%

residual sugar: 109,1 g/l

acidity: 7,28 g/l



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