



# CARPINUS

FAMILY WINERY



## 2022 CARPINUS KÉKFRANKOS

**Wine region:** Balatonfüred-Csopak

*Grape varietie(s):* Kékfrankos

*Soil:* Lime stone, basaltic lava and tuff rocks, loamy soils

**Technology:** Fermented in stainless steel tanks, aged in hungarian oak barrels for 9 months

**Tasting note:** The aroma of blueberries, currants and cherries is mixed, a real fruit bomb. Overwhelming fruitiness in the taste, light, fresh, yet ripe tannins bring excitement to the wine.

**Food pairing:** Best match for roast pork and beef dishes, Hungarian cuisine with paprika, venison steak and grilled sausages on summer evenings are also great choices. Among the cheeses, we recommend marble cheese.

**Parameters:** alcohol: 14,5 vol%

residual sugar: 0,7 g/l

acidity: 4,8 g/l

---

3917 Bodrogkisfalud, Klapka u. 31.

Tel.: +36 30 644 6878

[carpinus@carpinuswinery.com](mailto:carpinus@carpinuswinery.com)

[www.carpinuswinery.com](http://www.carpinuswinery.com)