

MEGYER FURMINT

Dry (2022) 0,75 l
Single Vineyard



VINEYARD SPECIFICATIONS

Name of the vineyard	Megyer
Grape variety	100% Furmint
Maturation	5.5 months in oak
Bottling date	April 2023

WINE CHARACTERISTICS

Alcohol	12.2 %
Sugar	5.8 g/l
Acidity	5.7 g/l

PRICE: 7 EUR

A mirror-clear wine with a bright greenish-yellow hue from the 30-year-old vines of the organically cultivated Megyer vineyard.

The fragrance is typical of the variety, it has hints of pear, quince and citrus notes, elegantly subtle barrel ageing and mineral notes from the clayey volcanic stony soil. The flavour is medium-bodied and firm, with a round texture and excellent structure.

Despite the warm vintage, a pleasantly refreshing acidity supports and shapes the wine's balance. The fruitiness on the nose, together with subtle barrel spices and slightly salty notes, frame its complexity. The finish reflects the exceptionally good proportions of the basic ingredients and the terroir's unique character, rounded off by refreshingly low alcohol (12%) and youthful, light flavours.

While tempered at 12 C°, it is an excellent choice for grilled vegetables, white-meat poultry, fish served with buttery sauces and even mature, fatty and semi-hard cheeses.

