

Kristinus

WINE ESTATE

Oliver BIO 2023

Origin:

Hungary ·
Balatonboglár ·
Balatonkeresztúr

Soil:

Predominantly sand with
loess and loam, cooler soil
with great water holding capacity

Varieties:

95% Irsai Oliver, 5% Zenit

Serving temperature &

Shelf life:

10-12 °C
3-4 years

Vinification:

Harvest in mid-August.
Tank fermentation started on
spontaneously on the skin
partially with whole-bunch.
Gentle pressing was applied
after 10 days, after which
wine was kept on the
lees for 8 months.

Character:

clean, fruity, easy-drinking



Alcohol:

10,5%

Acidity:

5,5 g/l

Residual sugar:

0,5 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:

Certified Organic by EU Standards



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Demeter in transition