

Kristinus

WINE ESTATE

Tramini 2021

Origin:

Hungary ·
Balatonboglár ·
Vári dűlő

Soil:

Mix of loess, loam and sand with
some clay providing structure

Varieties:

80% Irsai Oliver
20% Furmint

Serving temperature &

Shelf life:

13-14 C
6-8 years

Vinification:

Spontaneous full bunch
fermentation in clayver vessels.
After 30 days on the skin, grapes
were gently pressed and transferred
into clayvers and 500 l used barrels.
9 months of aging followed on
fine lees. Minimal sulphur added.

Character:

delicate, herbal, layered



Alcohol:

13.0 %

Acidity:

5.3 g/l

Residual sugar:

1,0 g/l

Total SO2:

20 mg/l

Closure:

Diam 5

Fining & filtration:

Unfined, unfiltered

Packaging:

0,75 l
6 bottles / case
70 cases / eur pallet

Certification:

Biodynamically farmed, uncertified

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Demeter in transition