



# CARPINUS

FAMILY WINERY

## 2022 FURMINT Grand Reserve

**Vineyards:** Lapis, Veresek, Gyertyános vineyards

- *Exposure:* S-SW  
*Planted in:* 1985-1990  
*Grape varietie(s):* 100% **Furmint**

**Soil:** rhyolite and andesite tuff

**Harvest date:** 18-24th September, 2022

**Bottling date:** July, 2023

**Technology:** 100% fermented and aged in hungarian new oak barrels

**Tasting note:** Harvested in different first class vineyards with selecting only the healthy Furmint (main grape variety of the wine region) bunches. Introduces spicy notes, flavors of stone fruits, earth and mineral complexity, well-structured and chalky taste. Long ship of clean and tight acidity which held by barrel tannins. Great potential for aging.

**Food pairing:** Best match for grilled dishes (lamb and veal), smoked fish and mature cheeses.

**Parameters:** alcohol: 12,5 vol%

residual sugar: 6,5 g/l

acidity: 7,6 g/l



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