

Kelet 2021

Origin:

Hungary •
Balatonboglár •
Kéthely, Vári dűlő

Soil:

Clay, loess and loam, traces of limestone

Varieties:

35% Furmint
30% Grüner Veltliner
30% Sauvignon Blanc

Serving temperature &

Shelf life:

12-14 °C
10+ years

Vinification:

Late September harvest,
selecting best fruit from top sites,
low yield, careful fruit selection.
Separate fermentation in large
clay amphorae and old barrels,
7-14 days of skin maceration.
Extended elevage on fine lees for
12 months, low added SO₂
before bottling

Character:

structured, vibrant, mineral

Alcohol:

13,2%

Acidity:

6,5 g/l

Residual sugar:

0,8 g/l

Total SO₂:

40 mg/l

Closure:

Diam 5

Fining & filtration:

Unfined, unfiltered

Packaging:

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

Certification:



99 Hunyadi street • 8713 Kéthely

Tel.: +3685539014 • sales@kristinus.hu • www.kristinus.hu
Demeter in transition