



# CARPINUS

FAMILY WINERY

## 2023 FURMINT

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

- **Exposure:** S-SW  
*Planted in: 1985-2015*  
*Grape varietie(s): 100% Furmint*

**Soil:** Eroded loess, mixed near the surface with hard andesite and dacite.

**Harvest date:** 10-20th September

**Bottling date:** July, 2024

**Technology:** 90% fermented and aged in stainless steel tank, 10% fermented and aged in Stockinger barrel

**Tasting note:** Harvested in different first class vineyards with selecting only the healthy Furmint (main grape variety of the wine region) bunches. Introduces intensive citrus nose, fresh and fruity taste, rich minerality, beautiful acidity in taste and nose. A well balanced, elegant wine, with a hint of residual sugar. Bears pleasing complexity and medium long finish.

**Food pairing:** Best match for fish, white meat, salads but also goes well with pasta dishes.

**Parameters:** alcohol: 11,5 vol%

residual sugar: 7,4 g/l

acidity: 6,1 g/l



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