

Kristinus

WINE ESTATE

Liquid Sundowner 2022

Origin:

Hungary •

Balatonboglár •

Kéthely, Parapli & Tavaszföld
and Vári dűlő

Soil:

Predominantly a mix
of loess, loam and sand
with traces of limestone.

Varieties:

35-35% Traminer & Szürkebarát,
15-15% Olaszrizling & Chardonnay

Serving temperature &

Shelf life:

12-14 °C

4-5 years

Vinification:

Harvest early to mid-
September. Separate
processing and fermentation
partially in amphorae, clayver,
used 500 l barrel and tank.
Length of skin-contact between
5 – 45 days, mainly mash
with lower percentage of full
bunch. Aged 10 months on
the lees.

Character:

spicy, experimental, complex

Alcohol:

12,5%

Acidity:

5,8 g/l

Residual sugar:

1,9 g/l

Total SO₂:

20 mg/l

Closure:

Nomacorc Select Green

Fining & filtration:

Unfined, unfiltered

Packaging:

0,75 l

6 bottles / case

96 cases / euro pallet

Certification:

Demeter certified



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Demeter in transition