



BARTA ÖREG KIRÁLY DŰLŐ ASZÚ 6 PUTTONYOS 2019

For this wine, botrytised, shrivelled Furmint berries were individually hand-picked and then macerated in fermenting Furmint base must for 18 hours before gentle pressing and fermentation in oak barrels. The fully fermented wine was cooled, racked, and then aged for 24 months in small Hungarian and French oak barrels.

Technical details

Alcohol: 11.7%

Acidity: 7.4 g/l

Residual sugar: 231 g/l

Bottle size

0,375l