



BARTA ÖREG KIRÁLY DŰLŐ SZAMORODNI 2018

A hot and dry 2018 has given us lots of shrivelled and less botrytised crop that was vinified into a ripe fruit-driven, elegant Szamorodni with sufficient acidity for a classic Tokaji balance.

The destemmed berries were macerated in their juice for 2 hours before gentle pressing and sedimentation at 8°C for 24 hours. Fermentation took place partly in steel and partly in oak. The fully fermented wine was racked by gravity into small, mostly new Hungarian and French oak barrels, where it was aged for a total of 14 months.

Technical details

Alcohol: 12.3%

Acidity: 6.8 g/l

Residual sugar: 112.6 g/l

Bottle size

0,5 l