



BARTA ÖREG KIRÁLY DÜLŐ FURMINT LATE HARVEST 2018

Largely shrivelled grapes were picked at a very high Brix due to the typicality of the vintage. Bunches were lightly crushed and then gently pressed before fermentation in a stainless steel tank. The wine spent 6 months in new and 2nd-fill Zemplén oak barrels. Straw yellow in colour, it shows an oily texture as the legs slide down the glass slowly. A hint of citrus on the nose is complemented by mango and apricot aromas. Apricot dominates the taste, as well, and the wine melts almost like sugar candy on the palate, flooding it with tonnes of playful flavours. A long finish lingers for minutes.

Technical Details

Alcohol: 11.5%

Acidity: 6.8 g/L

Residual sugar: 105 g/L

Bottle Size

0.375 L