

Kristinus

WINE ESTATE

Kékfrankos Clayver 2020

Origin:

Hungary ·
Balatonboglár ·
Vári dűlő

Soil:

Exposed, warmer site,
loam and loess with traces
of limestone.

Varieties:

100% Kékfrankos

Serving temperature &

Shelf life:

15-16 C
6-8 years

Vinification:

Fermentation started
spontaneously in the
stainless, paritally on
full bunch. After a 2 weeks
of gentle maceration wine
was pressed and transfered
into the clay amphoras.
After 16 months of aging unfiltered
bottling followed

Character:

Delicate. pronounced sour cherry, fragile



Alcohol:

13.5 g/l

Acidity:

5.3 g/l

Residual sugar:

1,1 g/l

Total SO2:

55 mg/l

Closure:

Diam 5

Fining & filtration:

Unfined, unfiltered

Packaging:

0,75 l
6 bottles / case
70 cases / eur pallet

Certification:

Biodynamically farmed, uncertified

99 Hunyadi street · 8713 Kéthely

Tel.: +3685539014 · sales@kristinus.hu · www.kristinus.hu

Demeter in transition