

Kristinus

WINE ESTATE

Metamorph 2021

Origin:

Hungary ·
Balatonboglár ·
Kéthely, Vári dűlő

Soil:

Mix of loess, loam and sand.

Varieties:

75% Olaszrizling
25% Sauvignon Blanc

Serving temperature &

Shelf life:

12-14 °C
5-6 years

Vinification:

Early September harvest.
Varieties were processed
and fermented individually.
Olaszrizling was partially on
the mash, partially on whole
bunch for 5-7 days in amphorae.
Destemmed Sauvignon B was
soaking on whole berries in
clay for a few days.
Batches were kept on the
fine lees for 10 months.

Character:

herbal, experimental, vibrant



Alcohol:

12,0%

Acidity:

6,0 g/l

Residual sugar:

0,6 g/l

Total SO2:

12 mg/l

Closure:

Diam 5

Fining & filtration:

Unfined, unfiltered

Packaging:

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

Certification:

Biodynamically farmed, uncertified

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Demeter in transition