



CARPINUS

FAMILY WINERY

2024 FURMINT

Vineyards: Lapis, Veresek, Gyertyános vineyards

- *Exposure:* S-SW
Planted in: 1985-2015
Grape varietie(s): 100% **Furmint**

Soil: Eroded loess, mixed near the surface with hard andesite and dacite.

Bottling date: July, 2025

Technology: 90% fermented and aged in stainless steel tank, 10 % fermented and aged in Stockinger barrel

Tasting note: Harvested in different first class vineyards with selecting only the healthy Furmint (main grape variety of the wine region) bunches. Introduces intensive citrus nose, fresh and fruity taste, rich minerality, beautiful acidity in taste and nose. A well balanced, elegant wine, with a hint of residual sugar. Bears pleasing complexity and medium long finish.

Food pairing: Best match for fish, white meat, salads but also goes well with pasta dishes.

Parameters: alcohol: 11,5 vol%

residual sugar: 7,1 g/l

acidity: 6,4 g/l



3917 Bodrogkiszfalud, Klapka u. 31.

Tel.: +36 30 644 6878

carpinus@carpinuswinery.com

www.carpinuswinery.com