

Kosmo 2022

Origin:

Hungary ·
Balatonboglár ·
Kéthely, Parapli & Tavasziföld

Soil:

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

Varieties:

Merlot 85%
Kékfrankos 15%

Serving temperature &

Shelf life:

13-15 Celsius
5-6 years

Vinification:

Spontaneous cofermentation
partially in stainless steel,
partly in 225 and 500 l used
barrels. Light maceration in open vats.
After 16 months of aging, parts
were blended and bottled without
fining or filtration



Character:

Fruity, light, generous

Alcohol:

12,5%

Acidity:

5,5 g/l

Residual sugar:

0,8 g/l

Total SO2:

40 mg/l

Closure:

Nomacorc green

Fining & filtration:

Unfined, unfiltered

Packaging:

0,75 l

6 bottles / case

96 cases / euro pallet

Certification:

Demeter certified



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Demeter in transition