

Kristinus

WINE ESTATE

## Kosmo 2022

### Origin:

Hungary •  
Balatonboglár •  
Kéthely, Parapli & Tavaszföld

### 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