



BARTA ÖREG KIRÁLY DÜLŐ FURMINT 2023

In 2023, dry wine harvest began in the Öreg Király at a normal rate at the end of an ideal, long growing season. Gentle pressing and gravity settling was followed by low-temperature fermentation partly in steel tank and partly in oak. 58 per cent of the wine was aged for 5 months in 2nd-, 3rd- and 4th-fill barrels, 6 per cent of which was French.

Technical details:

Alcohol: 12.8 %

Acidity: 5.9 g/L

Residual sugar: 5.9 g/L

Bottle size:

0.75 L