

BARTA ÖREG KIRÁLY DŰLŐ LATE HARVEST FURMINT 2019



The fruit of the earliest sweet wine harvest before an intense spread of botrytis in the vineyards, this wine is made from mostly shrivelled, overripe grapes. The lightly crushed berries were pressed gently, and then the must was fermented in stainless steel tanks. The finished wine was aged in Zemplén oak for 6 months.

Technical details

Alcohol: 12.5%

Acidity: 6.8 g/L

Residual sugar: 107.8 g/L

Bottle size

0.375 L