

# BARTA ÖREG KIRÁLY DŰLŐ SZAMORODNI 2021



The not too hot 2021 vintage helped preserve acidity even in the fully ripe, partly botrytised bunches we harvested for this wine. Destemming was followed by 14 hours of soaking, then the grapes were pressed gently and the must fermented in oak at low temperatures. The finished wine was aged for a year, partly in French and partly in Hungarian barrels.

## Technical details:

Alcohol: 9.93 %

Acidity: 7.09 g/L

Residual sugar: 147.5 g/L

## Bottle size:

0.5 L