

MEGYER FURMINT

Dry (2023) 0,75 l
Single Vineyard



VINEYARD SPECIFICATIONS

Name of the vineyard	Megyer
Grape variety	100% Furmint
Maturation	4 months steel tank and 5 months in oak
Bottling date	December 2024

WINE CHARACTERISTICS

Alcohol	11.61 %
Sugar	0.3 g/l
Acidity	7.2 g/l

A selection of furmint from the winery's Megyer vineyard, made from organically farmed grapes.

Poured into the glass, it is a mirror clear pale greenish yellow wine with a relaxed light movement and youthful appearance.

Its clean and lively nose is a blend of white-fleshed fruit, citrus and barrel spice, enriched by more complex aromatics from aging.

Medium-bodied in the mouth, with a refreshing acidity, the fruitiness, and persistent verve that we have come to know in the nose. It has a deeper and relatively complex aroma, with some creaminess and mineral notes. On the finish, the characteristics of the furmint and the terroir are nicely expressed and intensely supported by the various elements of natural winemaking.

When chilled at 11-12C°, it is also recommended with slightly fattier and more acidic dishes, cabbage dishes, smoked fish and aged semi-hard cheeses.

