

Tokaj Unmarked - Dry 2021

Vintage 2021

Volume 750 ml

Varieties Furmint 80%, Hárslevelű 20%

Alcohol 12%

Acidity 7,8 g/l

Residual sugar 7,9 g/l

Dry extract 22 g/l

PH 3,01

Vineyard Mád: Középhegy, Betsek - Tarcál:
Előhegy - Tállya: Patócs

Harvest By hand at the end of September

Fermentation Spontaneous 100% in barrel

Maturation 10 months in Hungarian oak barrels

Date of bottling 2023 March

Closure Diam cork

Vegan Yes

