

Tokaj Unmarked - Dry 2022

Vintage 2022

Volume 750 ml

Varieties Furmint 85%, Hárslevelű 15%

Alcohol 13%

Acidity 7 g/l

Residual sugar 8 g/l

Dry extract 21,9 g/l

PH 3,01

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

Harvest By hand at the end of August

Fermentation Spontaneous 100% in barrel

Maturation 9 months in Hungarian oak barrels

Date of bottling 2023 August

Closure Diam cork

Vegan Yes

