

## Carpinus

### *Furmint*



Furmint is widely considered to be the noblest of all Hungarian grapes.

The grapes used to make this wine are harvested from the Deak, Lapis, Veresek and Gyertyanos vineyards. 80% fermented in stainless steel, 20% fermented in large, neutral Hungarian oak barrels.

Grape varieties : Furmint

Vineyard age : 27-32 years old

Soil : Eroded loess, mixed near the surface with hard andesite and dacite

Tasting notes :

Intense citrus on the nose with beautiful minerality and balance on the palate. A versatile wine that pairs well with seafood and spicy dishes.

