

NAGY EGED FURMINT 2014

This elegant Furmint comes from the best terroir in Eger, the Nagy-Eged hill as a special gift from a very good year. It was fermented and aged in 225 liters and 500 liters barrels on lees for 8 months. The colour of the wine is light. The start of the aroma is discrete and elegant. A complex wine, exhibiting pear and apricot flavors with limestone and flint overtones. When it opens the taste is vanilla peach, toasted seeds, smooth and soft with nice long, clean finish.

It is lovely now and will age very nicely in the bottle.



Composition:

100% Furmint
Nagy-Eged

Cooperage:

After delicate process minimal treatment of wine!
Aged in 100% small Hungarian and french oak barrels.

TECHNICAL DATA:

Harvest date:

2014. October 6.

Raw material:

Excellent fruits, good vintage, high inner content.

Must degree:

20.72

Yield restriction:

40q/ha

T A:

6.5 gr/l

Alcohol:

13.34 V/V

Production:

1270 bottles

Sulphur:

21 mg/l free sulphur

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