

DIWE Wine Data Sheet

Name of the wine presented to the public: Magma Kékfrankos

Vintage: 2022

Grape variety: Kékfrankos

Ageing (time, vessel): 10 months in French barrels

Unfiltered and unfined Kékfrankos from the volcanic soils of the Tihany peninsula on the northern shore of Lake Balaton. Spontaneously fermented in open vats, it was aged for 10 months in used 225 l French oak barrels. Juicy and spicy, with hints of cherries, red berries, clove and cinnamon.

Number of bottles produced: 3500

Number of bottles available: 3500

Alcohol: 12,5%

Total Acidity: 6,1 g/l

Residual Sugar: 0,8 g/l

Dry Extract without sugar: 25 g/l

Size of bottle (liter): 0,75

Wine District: Tihany

Wine Region: Balaton

Ex Works price (giving the price category is mandatory, **in case it is not filled out the wine will be not presented on the website**, if you have questions about this please contact vera.szucs-balas@winesofhungary.hu)

below 5 EUR

5-10 EUR

10-20 EUR

above 20 EUR

Organic (only in case the wine label carries the official trade-mark of organic wines) YES/**NO**

Biodynamic (only in case the wine label carries the official trade-mark of biodynamic wines) YES/**NO**

Wine type (Please, underline the appropriate ones.):

Sparkling Wine, White, Rosé, **Red**, Tokaji Aszú, **Dry**, Sweet, Semi-Dry, Semi-Sweet, Brut Nature, Extra Brut, Brut, Extra Dry, Sec, Demi Sec, Doux

Please use English language. Please note that to standardize the content of the website a proof-reader will check the text before publishing.

Photo: Please send by email separately 1 neutral bottle photo with white or no background with a minimum 1200 pixel length.