

DIWE Wine Data Sheet

Name of the wine presented to the public: Márga Furmint

Vintage: 2022

Grape variety: Furmint

Ageing (time, vessel): 10 months in tanks and pyrogranite eggs (amfora)

Organic grapes coming from Szitahegy, Nagykút and Hegyalja vineyards. Short skin maceration. Fermented in pyrogranite vessels and steel tanks, aged in steel tanks on fine lees. Pear, citrus and wet stone notes. Vivid acidity, creamy texture and mineral finish.

Number of bottles produced: 4000

Number of bottles available: 1000

Alcohol: 13%

Total Acidity: 6,5 g/l

Residual Sugar: 1,4 g/l

Dry Extract without sugar: 20,2 g/l

Size of bottle (liter): 0,75 l

Wine District: Balatonfüred-Csopak

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.