



## PATRICIUS 2015 FURMINT

Tokaj, Hungary

**Soil:** Volcanic, very mineral rich

**Grape Variety:** 100% Furmint

### **Winemaking:**

Harvest: October 2015  
Fermentation: 100% stainless steel tank  
Maturation: Stainless steel tank for 6 months  
Bottling: August 2016

### **Wine Description:**

This wine boasts a distinctive perfumed nose from the Furmint grape with notes of stone fruits. The palate combines nice minerality and elegant, vibrant acidity and delivers the same fruitiness as the nose with peach and a touch of almond.

### **Technical Data:**

Alcohol: 12%  
Residual Sugar: .7% (7g/L)  
Acidity: 6.4 g/L

**Cellaring Recommendation:** Enjoy now or cellar up to 3-4 years

**Food Pairings:** Seafood dishes or grilled fish, poultry, Mediterranean dishes, Asian flavors, spicy foods

**Serving:** Serve chilled (50-53°F)

