



**GILVESY**  
— SZENT GYÖRGY-HEGY —

KÓSTOLÁSI JEGYZET

## MARTINUS KÉKFRANKOS 2016



**NAME**

Martinus Kékfrankos

**VINTAGE**

2016

**VINEYARD**

Nivegy völgy: Tagyon-hegy

**VARIETALS**

100 % Kékfrankos

**CULTIVATION**

organic farming, Guyot system

**SOIL**

calcareous, dolomie-rich soil

**HARVESTING**

hand picked, 2016.10

**WINEMAKING**

Three weeks of punching down, then into a 500-litre barrel without pressing. Unfiltered, and unfined. Purevarietal character in all its details.

**BOTTLING**

2017.10

**RESIDUAL SUGAR**

1,0 g/l

**TOTAL ACIDITY**

6,3 g/l

**ALCOHOL**

12 % (v/v)

**PRODUCTION**

730 (750 ml)