

CARPINUS

FAMILY WINERY



VINTAGE: 2019 GRAPE VARIETIES: 70% FURMINT, 30% HÁRSLEVELŰ COUNTRY: HUNGARY REGION: TOKAJ VINEYARDS: LAPIS & DEÁK VINIFICATION: 100% FERMENTED AND AGED IN 220L HUNGARIAN OAK BARRELS.

The nose is dominated by citrus fruits, honey and spicy. Its taste is harmonious and creamy, and the vivacious acids give a good balance with the naturally residual sugar. There are delightful flavors of orange peel and propolis completed by the minerality of the terroirs.





Jokaji Aszii 5 puttonyos

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