

PATRICIUS KATINKA 2015

COUNTRY OF ORIGIN

Hungary

APPELLATION

Tokaj

VARIETALS

55% Furmint, 40% Yellow Muscat , 5% Zéta

TASTING NOTES

A wonderful aperitif, this pale golden wine shows tropical and stone fruit notes. The stainless steel tank fermentation was followed by a fine oak barrel ageing for 6 months long. The characteristic varietal notes of Furmint and Yellow Muscat form the foundation of this wine, braced by minerality and zippy acidity for great balance and topped off with an incredibly long finish.







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Classic Wines 52 Poplar Street ford, CT 06907

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