

# Szászi

B I R T O K

## BIO Balaton-felvidéki Cabernet Franc

Appellation: Balaton-felvidék PDO,  
Hungary

Varietal: Cabernet Franc 100%

Vineyards: Lesencetomaj

Age of vines: 10

Vineyard management: Organic farming  
since 1999. Pruning in guyot. Hand  
picked.

Average Production: 3200 bottles  
Produced just in the best vintages.

Vintage: 2018

Harvest: 21st of October

Alcohol content: 13,5%

Acidity: 4,5 g/l

pH: 3,86

Residual sugar: 1,3 g/l

Certification: Organic (HU-ÖKO-01)

Vinification:

Spontaneous fermentation in oak vats for 28 days.

Oak barrel aging for eight months.

