



# HOMONNA ATTILA: TOKAJ PERES 2016

Origin:	Hungary, Erdöbenye
Quality grade:	Qualitätswein
Site:	Tokaj, Peres
Varietal:	Furmint 100 %
Geographical Orientation:	north east, south, south west
Sea Level:	300 m
Soil:	decomposed rhyolite kaolin volcanic rock loam loess

## Cellar

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Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes

## Data

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Wine Type:	Still wine   white   dry
Alcohol:	13 %
Allergens:	sulfites
Optimum Drinking Year:	2018 - 2030

