



# TOKAJ-HÉTSZŐLŐ

## *Vineyard*

### BISTRO FURMINT DRY 2015

The Furmint grape variety is the most planted grape in the Tokaj wine region. It plays a key role thanks to the fact that it is able to give elegant, mineral, dry wine as well as late harvest and Aszú. Furmint is not only famous for collecting high residual sugar content but also having nice acidity. Furmint is a perfect grape variety to express the very diverse soil of the terroir of Tokaj region. This wine comes from the Tokaj-Hétszőlő Imperial Estate which derives from the Hétszőlő Single Vineyard from 1502 when 7 parcels of land based on loess soil were assembled.

“We do believe that with organic approach we can protect the vitality of the vines and so have better quality now and in the future. In order to be able to communicate this philosophy we only use our own grapes to create the Hétszőlő wines.” (Gergely Makai, technical director)

<b>Grape variety</b>	Furmint 100%
<b>Vineyard</b>	Hétszőlő and Nagyszőlő single vineyards, south faced
<b>Soil</b>	Thick loess soil with more complex volcanic subsoil
<b>Yield</b>	40-45 hl/hectare
<b>Age of vines</b>	20-25 year-old vines
<b>Vine density</b>	5500-6000 vines / hectare
<b>Wine making</b>	7 months in tank on fine lees, batonnage
<b>Aging potential</b>	6+ years

### Vintage

After a light, dry winter and spring we had an also dry but very hot summer. Thanks again to the organic viticulture we could harvest well matured grapes, however with smaller berries. The wines from this hot and dry vintage are beautifully fruity and has a charming elegance.

<b>Analytics</b>	alcohol :	13,5 % vol.
	acidity:	6,0 g/l
	sugar:	1,7 g/l (residual sugar)



### Tasting notes

Citrus and green apple notes along with some gentle minerality. Crispy and mineral on the palate. Nice oily body but not heavy. Very good freshness with some notes of mint and lime too.

### Food recommendation

It works well as a light crispy aperitif or goes well with salads, cold starters, poultry, fish and other seafood. We can also enjoy it to simple white pastas with olives and cheese.

<b>Temperature for consumption</b>	12-13 C°
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