



TOKAJ-HÉTSZŐLŐ

Vineyard

FURMINT ORGANIC 2016

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 of 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)

Grape variety	Furmint 100%
Vineyard	Nagyszőlő & Hétszőlő single vineyards, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	35-40 hl/hectare
Age of vines	20-25 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	5 months in stainless steel tanks, weekly batonnage
Aging potential	6-7 years

Vintage

2016 started very well and promising but in July and August we had too much rain and hail. At some part the growing process of the fruits slowed down or stopped. Even though the dry wines seem to be very elegant with good acidity and body. However, this year was not the vintage of aszú wines unfortunately.

Analytics	alcohol :	13,5 % vol.
	acidity:	6,6 g/l
	sugar:	3,0 g/l (residual sugar)



Tasting notes

Very intense, fruity and beautiful nose. Also very fresh on palate with lime, pear, green apple notes. Elegant acidity and minerality. The wine is already charming in its young age but has nice aging potential too.

Food recommendation

To be honest it is a real pleasure to drink it on its own but would work well with seafood, any but grilled fish, with green, fresh salad only olive oil on it or with lighter white paste dishes.

Temperature for consumption 12 C°