



# TOKAJ-HÉTSZŐLŐ

## *Vineyard*

### HÉTSZŐLŐ FURMINT SELECTION 2012

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>        | Mostly Hétszőlő single vineyard, south faced        |
| <b>Soil</b>            | Thick loess soil with more complex volcanic subsoil |
| <b>Yield</b>           | 30-35 hl/hectare                                    |
| <b>Age of vines</b>    | 15-20 year-old vines                                |
| <b>Vine density</b>    | 5500-6000 vines / hectare                           |
| <b>Wine making</b>     | 5 months in barrels on fine lees, barrel selection  |
| <b>Aging potential</b> | 6 + years   |

### Vintage

2012 vintage was very similar to 2011. The winter was dry which was followed by an early and hot spring. We had a hot, dry summer and a sunny autumn. All these allowed us to start an early harvest where we focused on saving nice acidity next to good concentration.

|                  |           |                           |
|------------------|-----------|---------------------------|
| <b>Analytics</b> | alcohol : | 14 % vol.                 |
|                  | acidity:  | 6,5 g/l                   |
|                  | sugar:    | 3,1 g/l (residual sugar)  |
|                  | extract:  | 20,4 g /l (without sugar) |



### Tasting notes

We can find white flowers, pear, and apple along with nice minerality and non-overwhelming barrel notes. Well-structured Furmint with elegant body and rich acidity. We get the same notes on palate as what we would expect from nose. Enjoy it now or age it for another few years.

### Food recommendation

It could go well with roasted pork tenderloin as well as with white fish or poultry dishes which are accompanied with rice or pasta.

|                                    |         |
|------------------------------------|---------|
| <b>Temperature for consumption</b> | 10-12C° |
|------------------------------------|---------|