



# TOKAJ-HÉTSZÖLŐ

## *Organic Vineyards*

### FURMINT DRY ORGANIC 2021

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-Hétszölő Imperial Estate which derives from the Hétszölő 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 Hétszölő wines.” (Gergely Makai, technical director)

<b>Grape variety</b>	Furmint 100%
<b>Vineyard</b>	Nagyszőlő & Hétszölő single vineyards, south faced
<b>Soil</b>	Thick loess soil with more complex volcanic subsoil
<b>Yield</b>	35-40 hl/hectare
<b>Age of vines</b>	25-30 year-old vines
<b>Vine density</b>	5500-6000 vines / hectare
<b>Wine making</b>	8 months in stainless steel tanks, weekly batonnage partly and slightly barrel aged
<b>Aging potential</b>	7+

#### Vintage

2021 was a generally good vintage in Tokaj. The harvest started in the middle of September and a lower rainfall contributed to low juice yields and high concentration of both sugar and acidity levels in the grapes. All categories, dry, late harvest and aszú wines ended up having a high quality.

<b>Analytics</b>	alcohol :	13 % vol.
	acidity:	8,7 g/l
	sugar:	2,2 g/l (residual sugar)

#### Tasting notes

Nice fruitiness and beautiful nose. We get the same on palate. The wine is well balanced and has nice tropical fruit flavors and also an elegant acidity, minerality. The wine is already charming in its young age but has nice aging potential too.

#### Food recommendation

A real pleasure to drink it on its own but would work well with seafood, fish, with green, fresh salad only olive oil on it or with lighter white pasta dishes.

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