TOKAJ-HÉTSZŐLŐ
Organic Vineyards

FURMINT DRY 2018 / KIS-GARAI SINGLE VINEYARD SELECTION

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. We selected the grapes from our best dry-wine parcels, of the Kis-Garai single vineyard. This wine comes from the Tokaj-Hétszőlő Imperial Estate which derives 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	Kis-Garai single vineyards, south faced
Soil	Complex volcanic subsoil with thin loess cover
Yield	30-40 hl/hectare
Age of vines	20-25 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	7 months in used oak barrels, batonnage
Aging potential	10+ years

Vintage
2018 was rather a dry vintage, similar in style to 2015 where we had great fruitiness in our wines. The summer was very hot but we had some rain just in good time. Harvest for dry wines started extra early in August but with these early harvests we could save a nice acidity in our wines. The wines our round, complex with lots of fruits and nice minerality.

Analytics	alcohol :	13 % vol.
	acidity:	7,5 g/l
	sugar:	5,4 g/l (residual sugar)

Tasting notes
Complex nose with nice minerality and with some pear notes. On palate we get a rich wine too, well balanced, complex with refreshing acidity, stronger volcanic notes.

Food recommendation
Try it with some grilled fish, seafood, with pork tenderloin accompanied with mushroom.

Temperature for consumption 12-13 C°

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