



TOKAJ-HÉTSZŐLŐ

Vineyard

HÉTSZŐLŐ FURMINT SELECTION 2011

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)

Grape variety	Furmint 100%
Vineyard	Mostly Hétszőlő single vineyard, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	30-35 hl/hectare
Age of vines	15-20 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	5 months in barrels on fine lees, barrel selection
Aging potential	6+ years from now on (2019)

Vintage

The spring was sunny and dry. In the summer we had so much rain in a few days that it would have been enough for 1-2 months. Until August the year was promising for aszú berries but the summer last until the middle of October. Due to the long summer we have hardly any Aszú but we have beautiful dry and late harvest wines from 2011.

Analytics	alcohol :	13 % vol.
	acidity:	6,4 g/l
	sugar:	1,5 g/l (residual sugar)
	extract:	19,5 g /l (without sugar)

Tasting notes

We can find pear, apple along with nice minerality, petrol notes 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.

Temperature for consumption	12-14 C°
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