

FURMINT SELECTION DRY BIO 2018

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 a perfect grape variety to express the very diverse soil of the terroir of Tokaj region. This wine comes from the best parcels of our land and from the best selected barrels.

“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 from Nagyszőlő single vineyard
Soil	Thin loess soil with complex volcanic subsoil
Yield	30-35 hl/hectare
Age of vines	30 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	6 months used oak, weekly 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 are round, complex with lots of fruits and nice minerality.

Analytics	alcohol :	13,0 % vol.
	acidity:	7,0 g/l
	sugar:	2,6 g/l (residual sugar)

Tasting notes

Elegant nose with nice minerality, pear, apple and white flowers. Barrel usage is nicely integrated both in nose and on palate. Lovely acidity and complex, elegant body with promising potential and length.

Food recommendation

Good match with grilled fish, sea food, poultry, with white pasta and medium aged cheeses.

Temperature for consumption	12-13 C°
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