



FÜLEKY TOKAJ

FÜLEKY PALLAS TOKAJI LATE HARVEST 2017

Vintage: 2017

Variety: 62% Hárslevelű, 38% Furmint

Analysis:

Alcohol: 12,5 %vol

Sugar: 99 g/l

Acidity: 7,29 g/l

Closure: Natural cork, 45x24mm (Bourrassé, France)

TASTING NOTES:

Light gold in colour. The aromas develop incredibly quickly with sweet cakes, candy floss and sweets. Harmonious flavours, very ethereal, excellent balance, extremely elegant finish. Typical beauty and delightfulness of the 2017 vintage.

- *Serving temperature:* 8-10 °C
- *Serving suggestion:* Recommended with cheeses, fruit salads, Far Eastern and exotic cuisine.

PRODUCER INFORMATION:

Vineyard: Grapes come from three of our vineyards:

- Király vineyard in Mád village (*soil: clay, bedrock: rhyolite tuff*),
- Vinnai vineyard in Tarcál village (*soil: loess, bedrock: andesite*)
- Somos vineyard in Szegi village (*soil: brown forest soil, bedrock: dacite*).

Harvest: September- November

Winemaking: Grapes are hand harvested and selected, pressed once they arrive at the winery. Following the juice extraction, 50% of the must (of bunches containing shrivelled grapes) is fermented in stainless steel tanks at 16 C°, with reliable, cold tolerant cultured yeast selected for both late harvest wines and aromatic varieties as well. The other 50% of the must (of bunches containing shriveled and noble grapes) is fermented in oak at 14 C° with the same yeast.

Ageing: Ageing in Hungarian oak barrels for 9 months.

Winemaker: Viticulturist and winemaker is György Brezovcsik, producer of many excellent Tokaji wines.

Winery owned vineyards: Total 25 ha / cultivated: 17 ha

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