



FÜLEKY TOKAJ

FÜLEKY TOKAJI FURMINT 2018

Single vineyard wine from MESTERVÖLGY vineyard, Tarcal village



Vintage: 2018

Grape variety: 100% Furmint

Analysis:

- Alcohol: 14 %vol
- Sugar: 7,6 g/l
- Acidity: 6,1 g/l

Closure: Natural cork, 45/24mm (Bourrasé, France)

TASTING NOTES:

Although it has residual sugar, the acidity keeps it wonderfully dry, full-bodied, deep. Wood is fully integrated, barrel notes, hint of vanilla, like Grandma's biscuits. Typical barrel-aged Furmint nose. Beautiful long finish with vanilla. The elegance of the nose carries through into the mouth where the refined acids are perfectly ripe yet still bursting with life. Exceptional proportions with finesse and minerality defining the wine. A beautiful trace of a vintage in which this superbly structured, complex wine was created from wonderfully ripe grapes.

Serving temperature: 8-10 °C.

Serving suggestion: Recommended with white meat dishes and lighter cheeses.

PRODUCER INFORMATION:

Vineyard: Grapes come from our Mestervölgy vineyard in Tarcal village.

Surface: 0,25 ha

Planted: 1990

Density: 3500 vines/ha; **Exposition:** South-South-West

Soil composition:

- Soil: clay with loess
- Bedrock: andesite

Harvest: 26th September 2018

Winemaking: Grapes are hand selected, pressed at once they arrive at the winemaking cellar. Following the juice extraction, the must is fermented in Hungarian oak barrels by selected yeast.

Ageing: Aged in Hungarian oak barrels for nine-month period.

Winemaker: Viticulturist and winemaker at the same time is György Brezovcsik, producer of many excellent Tokaj wines.

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

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