



FÜLEKY TOKAJ

FÜLEKY TOKAJI KABAR 2019

Single vineyard wine from VINNAI vineyard, Tarcal village



Vintage: 2019

Grape variety: 100% Kabar

Analysis:

- Alcohol: 14,5 %vol
- Sugar: 9,7 g/l
- Acidity: 5,9 g/l

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

TASTING NOTES:

Light straw yellow. Fresh ripe grapes in the nose with a delicious spiciness, sweets, ripe exotic fruits. Taste the harmony of intensive flavours, fruitiness and spiciness. Around 10 g of natural residual sugar makes this wine incredibly vital and intensive. Exceedingly clear finish with overripe citrus, an abundance of juicy fruity remains in the mouth. A full and big-bodied wine from perfectly ripe Kabar grapes.

Serving temperature: 10-12 °C.

Serving suggestion: Recommended with mushrooms dishes, grilled vegetables, white meats and slightly spicy dishes.

PRODUCER INFORMATION:

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

Surface: 0,48 ha

Planted: 2001

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

Soil composition:

- Soil: loess
- Bedrock: andesite

Harvest: 1st October 2019

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 seven-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

Contact: Ms. Hajnalka Szabó, szabo.hajnalka@fuleky-tokaj.hu
+36 209 716 783