



FÜLEKY TOKAJ

FÜLÖP the PHENOMENON

Late Harvest Tokaji 2018

Vintage: 2018

Grape varieties: Furmint, Hárslevelű, Muskotály

Analysis:

- Alcohol: 12% %vol
- Sugar: 64 g/l
- Acidity: 5,64 g/l

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

TASTING NOTES:

Light straw yellow in colour. Medium intense nose where apple and pear dominate with refined barrel spiciness. Air a little to bring more complexity to the nose complemented with quince, lime and a refined hint of botrytis. Fresh and refreshing in the mouth. Excellent acidity supports the residual sugar in outstanding balance. Averagely intense sip where the apple and pear return with some peach and spiciness.

Serving temperature: 8-10 °C.

Serving suggestion: Perfect with cheese and Asian spiced dishes.

PRODUCT INFORMATION:

Vineyard: estate wine across our whole vineyard: 11 different parcels in 5 villages.

Harvest: September – November 2018

Winemaking: Grapes are hand harvested and selected, pressed once they arrive at the winery. Following the juice extraction bunches containing shrivelled grapes are 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.

Ageing: Ageing in Hungarian oak barrels for 7 months.

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

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

Contact: Hajnalka Szabó, szabo.hajnalka@fuleky-tokaj.hu

SOCIAL RESPONSIBILITY:

From the income, we are supporting maintenance of stork nests in and near Bodrogkeresztúr, creation of stork nest stands and electric insulation to protect birds.

