

FÜLEKY TOKAJI HÁRSLEVELŰ 2019

Single vineyard wine from ÚRÁGYA vineyard, Mád village



Vintage: 2019

Grape variety: 100% Hárslevelű

Analysis:

- Alcohol: 14,5 %vol
- Sugar: 23,7 g/l
- Acidity: 6,1 g/l

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

TASTING NOTES:

Pale yellow with some greenish hints. Beautiful barrel notes with Hárslevelű in the nose, plus ripe grapefruit, mandarin, summer flowers. Clean taste, fresh, plenty of fruit, 24 g residual sugar that makes the sip full and bodied. The acids balance the sugar wonderfully. Slight minerality and citrus in the finish. A hot vintage gave this substantial wine full of delights.

Serving temperature: 10-12 °C.

Serving suggestion: Recommended with grill dishes or simply on its own, a great glass of wine with friends.

PRODUCER INFORMATION:

Vineyard: Grapes come from our Úrágya vineyard in Mádl village.

Surface: 0,99 ha

Planted: 1990

Density: 2700 vines/ha; **Exposition:** East

Soil composition:

- Soil: clayey, crumbly
- Bedrock: rhyolitetuff

Harvest: 8th 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 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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