



TOKAJI FURMINT SELECTION

2023 dry



SOIL: volcanic, very rich in minerals

HARVEST: October 2023

GRAPE VARIETIES: Furmint

WINEMAKING

FERMENTATION: 50% in 250-350 l sized oak barrels, 50% in stainless tank

MATURATION: 50% of the wine in 220 l and 350 l oak barrels
for 6 months, 50% in stainless steel tanks

BOTTLING: September in 2024

ORGANOLEPTIC SPECIFICATION

Elegant harmony of fruitiness and fine oak aromas. On palate it has a unique balance with some spicy nose. The creamy body is supported by subtle minerality and structured, smooth acidity framed with hearty alcohol and discrete, oak-derived tannin. A rich white wine with long, refreshing aftertaste characterized by citrus aromas.

TECHNICAL DATA

ALCOHOL: 13,5% vol.

RESIDUAL SUGAR: 2,5 g/l

ACIDITY: 6,0 g/l