

# SZAMORODNI TOKAJI

Dry (2015), 0,5 l



## VINEYARD SPECIFICATIONS

Name of the vineyard	Megyer
Grape variety	100% Furmint
Maturation	14 months in oak
Bottling date	February 2017

## WINE CHARACTERISTICS

Alcohol	15 %
Sugar	3 g / l
Acidity	6.3 g / l

The vintage of 2015 was an odd one. The winter had been extremely cold and gave way to a dry spring, which made for good budburst and flowering. However, summer came, and it was not only dry but also very hot, which ripened the grapes more quickly than normal. Some September showers went some way to developing the desired botrytis and October brought more rain, however by the time it came to the harvest, there were still fewer successfully botrytized grapes than usual. Most of the botrytis infected clusters were only partially covered with botrytis and it gave the obvious direction for dry szamorodni production.

This is a real Tokaj speciality and also a rarity. The wine went under a specific production method when the wine is kept in old oak barrel under a solid layer of floating yeast "flor". This wine shows beautiful baked apple, pear and quince notes along with hazel, walnut, ginger, toast and biscuits. It has an extremely long finish. And unlike it is French cousin the famous "Vin Jaune de Jura" this wine typically has higher acidity and shows some integrated floralness.

25th Berliner Wine Trophy Gold - 2021

