

## 2018 Gizella Furmint



TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 86% Furmint, 14% Hárslevelű

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards of Barát, Szil-völgy, Bige, Deák, Kastély, Bomboly, Medve, Szent Tamás

TYPE OF LAND: Volcanic land with multidiversified sub and top soil of each parcels

GROWING SYSTEM: Moser cordon with a plant density of ca. 2500-6000 vines per hectare

HARVEST TIME: The grapes were picked up by hand the from 21st of August to 14th of September.

VINIFICATION: 2018 was an extremely hot year in Tokaj. This vintage we blended all our vineyard selections into this estate Furmint that offers a great value for money. Vinification: 10% new oak, 90% steel tanks. Bottled on the 25-26th of February 2019. Total production is 15972 bottles.

COMMERCIALIZATION: 1-2 months after bottling

INDICATIVE VALUES: Alcohol: 13,50 % by vol.; Total acidity: 6,1 g/L. Natural sugar: 3,8 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Elegant fruity bouquet with the typical Furmint related notes such as pear and apple. The palate is structured and complex, long finish with minerality.

SERVING TEMPERATUR: 8 – 10 °C