

## 2019 Gizella Furmint/Hárslevelű



TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 65% Furmint, 35% Hárslevelű

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards such as Barát, Szilvölgy, Bige, Deák, Lestár, Bajusz, Kastély and Bomboly.

TYPE OF LAND: Volcanic land with multidiversified sub and top soil on 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 from the 23rd of September to the 14th of October.

VINIFICATION: 2019 offered the perfect fruits to create this blend as we planned. Our goal was to make it lower in alcohol with stunning acidity in order to make it more drinkable. The Furmint and the Hárslevelű parcels were vinified in tank separately before the bottling. No oak was used. Bottled on the 5-6th of March 2020. Total production is 21670 bottles.

COMMERCIALIZATION: 1-2 months after bottling

INDICATIVE VALUES: Alcohol: 12,50 % by vol.; Total acidity: 6,9 g/L. Natural sugar: 7,4 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Very clean, elegant fruity bouquet. Furmint and Hárslevelű have teamed up offering cool aromas with white flowers, green apple and pear. The palate is structured with medium body and nice minerality.

SERVING TEMPERATUR: 8 – 10 °C