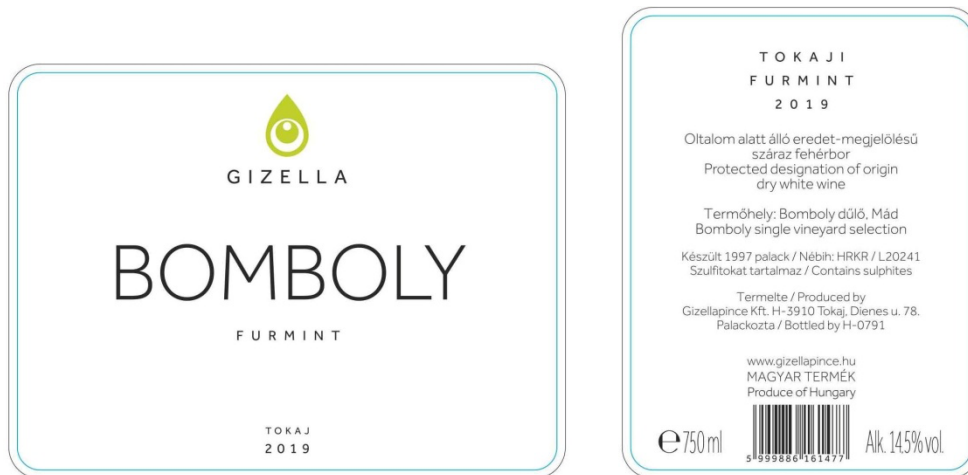


2019 Gizella Bomboly Furmint



TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 100% Furmint

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Bomboly single vineyard, Mád, Tokaj wine region, Hungary

TYPE OF LAND: Volcanic rhyolite tuff with red clay

GROWING SYSTEM: Moser cordon with plant density of ca. 3000 vines per hectare

HARVEST TIME: The grapes were picked up by hand on the 24th October 2019

VINIFICATION: Bomboly is a very important vineyard for us showing special characters that are the reason we truly believe in the potentials of Mád. The soil and the Furmint vines planted in 1981 combined for a 1997 bottles production. Halfly vinified in oak on lees and halfly in tank.

COMMERCIALIZATION: 4 months after bottling

INDICATIVE VALUES: Alcohol: 14,5 % by vol.; Total acidity: 7,1 g/L. Natural sugar: 7,4 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: A minerality driven dry wine, deep pear, matured apple and lightly toasty on the nose. Massive taste, the palate shows balance of acidity, residual sugar and complex flavours from soil, Furmint grape and barrel aging.

SERVING TEMPERATUR: 8 – 10 °C