

2023 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: Tokaj's historical single vineyard called Bomboly

TYPE OF LAND: Volcanic rhyolite tuffs and red clay

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

HARVEST TIME: The grapes were picked up by hand on the 26th of September and 3rd of October.

VINIFICATION: The Furmint grapes were pressed in full bunch, fermented and aged in french oak (30%) and tank (70%). Aged for 6 months before bottling. Total production is 2984 bottles.

COMMERCIALIZATION: 2 month after bottling

INDICATIVE VALUES: Alcohol: 13,5 % by vol.; Total acidity: 5,8 g/L. Natural sugar: 5,1 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: This unique character comes from the Bomboly vineyard offering strong minerality on the nose with fruits of pear and apple. Steely notes, spice of the oak, the taste is definitely minerality driven. Long aging potential.

SERVING TEMPERATUR: 8 – 10 °C