

Tokaji Furmint "Veres" 2021

The grape was harvested from the single vineyard: Veres. It contains 100% Furmint.

The old vines were harvested on the 3rd of October, 2O21. Tank fermentation with 4,8 g/l natural residual sugar content. Bottled on the 3Oth of May, 2O22.

TASTING NOTES

Pale lemon colour. Young, developing wine in the nose. A typical, neutral Furmint style with notes of pear, citrus and stones. On the palate, clean, lively, firm acidity, followed by round flavours, broad, detailed palate garnished with long, pear and apple notes. Polished, elegant Furmint, with an exciting finish that balances on the dry and not too dry border.

Tight, polished, rich in detail.

Alcohol: 13 v/v%

Natural residual sugar: 4,8 g/l

Acidity: 7,8 g/l

Date of harvest: O3. IO. 2O21

Produced: 960 bottles

Soil: volcanic

