

## HUNGARY/ Tokaj Region



### AFFINITÁS FURMINT

#### Viticulture:

- Vineyard: Selected fruits from several vineyards, 150 to 250 meters above sea level.
- Soil Type: Some vineyards are on volcanic stone (andezit, riolite tufa – fossilized volcanic ash), while other vineyards are mainly loess.
- Vine Age: 40 years old average.
- Irrigation: No irrigation
- Harvest Date: 2nd week of September.
- Yield: Low.

#### Vinification:

This is a blend of 85% Furmint and 15% Yellow Muscat. The grapes are hand harvested, destemmed, and pressed gently, fermented cold in stainless steel tanks without any further aging. This wine is bottled young to retain the freshness from the fruits.

#### Tasting Notes:

- Color: Pale yellow.
- Nose: A bouquet of peach and floral notes rise from the glass.
- Palate: It is fresh & crisp, the typical Furmint flavor profile shows through its rich acidity and mineral notes. Exhibits a razor sharp focus. It is wonderfully balanced. Subtle in style yet extremely complex.
- Other: Pairs well with salads, cured cold meats, cheese, rich creamy dishes or even slightly spicy Asian influenced dishes. Also it is quite enjoyable as an aperitif.

#### Chemical Analysis:

- Alc (%): 12.5
- RS (g/l): 7.6
- TA (g/l): 6.2
- pH:



BACCO FINE WINE  
[www.BaccoFineWine.com](http://www.BaccoFineWine.com)

