

HUNGARY/ Tokaj Region



Evolúció 2011 Furmint

Viticulture

- Vineyard: A selection of fruits from various vineyards, altitude from 150 to 250 meters above sea level.
- Soil Type: Some vineyards are on volcanic stones (andezit, riolite tufa – fossilized volcanic ash), other vineyards are mainly loess.
- Vine Age: 30 years old average.
- Irrigation: No irrigation
- Harvest Date: 2nd week of September.
- Yield: Low.

Vinification:

The grapes were hand harvested, taken to the cellar and cold fermented in stainless steel tanks. The wine was bottled early to retain the freshness from the fruits.

Tasting Notes:

- Color: Light straw.
- Nose: Aromas of green apple on the nose lead to a crisp, clean, mineral character.
- Palate: The fruit is mouth-filling with an underlying hint of spice and exhibits a broad finish with good acidity.
- Other: The rich acidity combined with the fruitiness of this wine makes that it is easy to pair with rich fish based dishes, creamy chicken or even with slightly spicy recipes, also great with cheese such as dry, matured goat cheese.

Chemical Analysis:

- Alc (%): 12.5
- RS (g/l): 7
- TA (g/l): 5.6
- pH:

