

EVOLÚCIO

Evolúció Late Harvest

2012 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: Around 30 years old average.
- Irrigation: No irrigation

### Vinification:

This Tokaji Late Harvest is made from 100% Furmint. Furmint is one of the traditional varietals used to make Tokaj white wines and Aszù when it is blended with Muscat and Hárslevelű. The name Furmint is taken from the French word "froment" for the wheat-gold color of the wine it produces. Evolúció is made from a selection of vineyards especially identified to create a well balanced and food complementing wine. Picked late at 301 g/l sugar content. Fermented slowly in temperature controlled stainless steel tanks and aged further in Hungarian oak barrels for a few months before bottling.

### Tasting Notes:

- Color: Light gold.
- Nose: Peaches and apricots with some white flowers.
- Palate: It is fresh and surprisingly light with great acid.
- Other: This is an elegant and lighter style of Tokaji Late Harvest, will be fairly easy to pair with cheeses or tarts.

### Chemical Analysis:

Alc (%): 11.5

RS (g/l): 107



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