



**TOP
SELECTION**

EST. 2000

Szepesy Tokaji Szamorodni

| COUNTRY | REGION | GRAPE | VINTAGE |
|---------|--------|-----------------------------|---------|
| Hungary | Tokaj | Furmint, Hárslevelű, Muscat | 2016 |

ABOUT THE DOMAINE

The Szepesy family has been producing Tokaj wines since the 1500s, with the aim of producing the best grapes possible without compromise. The estate is comprised of 50 hectares of vines, that are forty years of age on average, planted on steep slopes at high altitude on a rocky volcanic soil that is considered to be the single, most complex soil composition. The Szepesy family history is deeply linked to that of Tokaj Aszú wine production: In 1631, Szepesy Laczko Mate was the first man to ever write down how to make Tokaji Aszú. Eighteen generations later, now under István Szepesy's direction, the same standards remain and younger generations honour the family tradition of continually striving towards perfection.

WINEMAKING

The soil type is zeolite, quartz and clay-rich weathered volcanic rhyolite. The average age of the vine are over 40 years old. Hand selection of bunches that contain botrytized berries and healthy berries. 24-36 hours maceration. Fermenting and ageing in Szerednyei barrels (200-250 litres).

TASTING NOTES

The word Szamorodni means "as it comes" that means that they harvest those bunches that contain aszú berries and healthy ripe berries as a whole (when making Aszú wine, aszú berries are picked separately) before pressing soaking eases the botrytised taste to be released. The wine contains 170g residual sugar despite of what and thanks to the method the result is a fresh sweet wine with the taste of yellow and dried fruits, minerals and a hint of botrytis.



TECHNICAL NOTES

Alcohol by volume
11%

Vegan