

Szepsy Tokaji Furmint 'Hun'

COUNTRY

Hungary

REGION

Tokaj

GRAPE

Furmint

VINTAGE

2020

ABOUT THE DOMAINE

The Szepsy 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 Szepsy family history is deeply linked to that of Tokaj Aszú wine production: In 1631, Szepsy Laczko Mate was the first man to ever write down how to make Tokaji Aszú. Eighteen generations later, now under István Szepsy's direction, the same standards remain and younger generations honour the family tradition of continually striving towards perfection.

WINEMAKING

Averagely warm vintage without extremes. Medium precipitation too, which protected the grapes from downy mildew and powdery mildew. No insecticides were used. Balanced vegetation. September was cool, which was great for the acidity, but it made the dry wine harvest longer. Later the extended autumn rains destroyed the Aszú harvest. The dry Furmint are aromatic with good acid structure, medium body and relatively restrained alcohol. The HUN label was made from grapes grown in Hasznos, Bohomáj, Úrágya, Urbán and Nyulas vineyards, with stainless steel tank technology. The grapes were harvested at the end of September and fermented and aged the wine in tank. Partial malolactic fermentation.

TASTING NOTES

Fresh world of flavours and aromas. Fruity.



TECHNICAL NOTES

Alcohol by volume
13%

Residual sugar
0.7g/L

Acidity
6.4g/L