

Erzsébet Pince Family Winery

Tokaj

Betsek dűlő 2019

Historical Grand Cru

Furmint-Hárslevelű-Kabar grapes

Terroir:

A wine from one of the most famous historical Grand Cru vineyards in Mád. Our parcel is at the top of Betsek vineyard, sometimes referred to as *Burja*. The soil is fully rocky and volcanic loaded with rhyolite rock. A vineyard giving great and very distinct characteristics to its single-vineyard wines.

Winemaking:

The grapes were pressed in a traditional Kossuth press and part of it fermented in used Hungarian oak barrels, some of it in new Hungarian oak, and some in stainless steel. It was further aged in new and used Hungarian oak barrels for 7 months. This wine truly reflects the unmistakable character of the best of Betsek: salty, mineral, rich, complex but at the same time, refined and balanced. The wine has an amazing tropical fruit character which is an unmistakable marker of the higher elevations of the Betsek cru.

Vintage:

Extreme weather conditions were characteristic for this vintage. There was a dry April, and a wet and cold May. During the summer we broke some heat records. Despite all this some really nice dry wines were made with lower than usual acidity. Late fall turned into a surprise with nice botrytis, reminiscent of the vintage 1999. Look for single-vineyard dry wines, sweet szamorodnis, and aszús from this vintage.

Production: 851 bottles (limited production every vintage)

13,5 % alcohol

3,9 g/l r.s.

6,2 g/l acidity

