

Erzsébet Pince Family Winery - Tokaj

Estate Furmint 2019

Terroir: Estate Furmint comes from four vineyards of Erzsébet Pince: Pécsi *dűlő* in Tokaj, Zafir *dűlő* in Tarcal, Betsek and Király *dűlő* in Mád. Exceptional terroirs of the wine region. Pécsi is a little vineyard, in a little valley with Southeastern exposure and grapesvines that were planted in 1920. The soil of this vineyard is pure loess (yellow soil, typical of the Tokaj Mountain). The old vines give a great concentration of fruit to this wine. Zafir *dűlő* is a small jewel of a vineyard on the Terézia hill with a soil of its own: loess and perlite. The other two terroirs are the most famous historical grand cru vineyards in Mád: Betsek and Király. Our piece of Betsek is on the high side of the slope, called Burja. The soil is clay with volcanic rhyolite tuff. Fully rocky, giving the wine great minerality and character. Mátyás Bél classified this vineyard as first class, among the best. Király *dűlő* has a similar soil, less rocky, one of the earliest great vineyards of the region with high elevation, great slope, and an unmistakable character.

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.

Winemaking: The components for the final blend of Estate Furmint were harvested, vinified and aged separately. We pressed the grapes in a pneumatic press at very low pressure, fermented the juices in stainless steel tank. 70% of the wine was aged in 225-liter older Hungarian oak barrels, and 30% of the wine was aged in stainless steel.

Character: Pineapple, pear, fresh green apple in the nose, a very fragrant wine. Spicy and rich on the palate with great character and minerality from the terroirs. Tasty, creamy, long finish.

Production: 2000 bottles

4,1 g/l r.s.

6,3 g/l acidity

13 % alcohol

Screw top, new dry Tokaj bottle

Food pairing: chicken dishes, even stews, be experimental, dishes with paprika can go well no problem. Hard aged cheeses like cheddar or aged gouda, mimolette, comté.

