

Zafír dűlő 2019

90 % Furmint – 10% Hárslevelű

The vineyard:

Zafír dűlő is located in the commune of Tarcál, on the Hungarian queen Marie Theresa's favorite hill: Terézia domb. The vineyard is a small 5.6-hectare cru with Southwestern exposure and a soil of loess mixed with volcanic dacite. This vineyard produces great fruit every year with a relatively early harvest sometime around the end of September or early October. The vineyard was planted in 1999.

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 fantastic 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.

Character:

The wines from *Zafír* vineyard are about elegance, nuance, and finesse. They are generally lighter bodied and less intense than those from the Grand crus of the Mád basin Kiraly and Betsek, but sometimes equal—or surpass—them in terms of refinement. Zafír produces wines with characteristic floral-fruity aromas and flavors that are reminiscent of orange blossom and white peach, with overtones of pear, honeydew melon, lime, and grapefruit.

Wine-making, oak-aging:

Pressed very gently at low pressure in a pneumatic press, fermented in stainless steel, then aged in oak. Hárslevelű stayed in tank to keep the fragrance of the variety.

85% of the wine was aged in oak barrels (new and old Hungarian and French, oak barrels from 3 different cooperages) for 6 months.

Food pairing:

Grilled chicken, grilled pork, salads with avocado and mozzarella, roasted pike perch, some aged hard cheeses.

Residual sugar: 3.7 g/l

Acidity: 6.8 g/l

Alcohol: 13 %

Bottles produced: 1200 – available for export 500

Closure: Diam 10, 49 mm

