

Szepsy Tokaji Furmint 'Uragya'

COUNTRY

Hungary

REGION

Tokaj

GRAPE

100% 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 Tokaji 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

Fermented in tank and matured in new, 300 liters' big oak barrels for 7 months.

TASTING NOTES

A Furmint with warm character, slightly sweetish notes and fruits: peach, quince. Pronounced acid backbone, salty flavours, minerality.



TECHNICAL NOTES

Alcohol by volume
14%

Vegan