

Szepsey Tokaji Furmint 'Urban 73'

COUNTRY

Hungary

REGION

Tokaj

GRAPE

100% Furmint

VINTAGE

2020

ABOUT THE DOMAINE

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

WINEMAKING

The soil type is Zeolite, quartz and clay-rich weathered volcanic rhyolite. The average age of the vine are over 40 years old. Fermenting and ageing (8 months) in Hungarian /Zempléni/ oak barrels (light toasted).

TASTING NOTES

Complex aromas of citrus, pear, mineral and tropical fruit. Beautiful acidity and a crisp mineral character that develops after the masculine power of this wine. A delight!



TECHNICAL NOTES

Alcohol by volume
14%

Vegan