

Szepsy Tokaji Szamorodni

COUNTRY	REGION	GRAPE	VINTAGE
Hungary	Tokaj	Furmint, Hárslevelű, Muscat	2017

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 Tokaj Aszú wine production: In 1631, Szepsy Laczko Mate was the first man ever to write down the Aszú making process. 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. Hand selection of bunches that contain botrytized berries and healthy berries. 24-36 hours maceration. The 2017 vintage was made from 60% botrytised Furmint, 20% overripened Hárslevelű, and 20% Yellow Muscat. The wine matured for two and a half years in 300 litre Hungarian oak barrels and was bottled in April 2020.

TASTING NOTES

The word Szamorodni translates as "as it comes" which means that they harvest those bunches that contain both aszú berries and healthy ripe berries (when making Aszú wine, the berries are picked separately). Before pressing soaking allows the botrytised taste to be released. The wine contains 190g residual sugar yet the result is a wonderfully fresh sweet wine with the taste of yellow and dried fruits, minerals and a hint of botrytis.



TECHNICAL NOTES

Alcohol by volume
12%

Vegan