

Szepesy Tokaji ‘Cuvée Anastasia’

COUNTRY	REGION	GRAPE	VINTAGE
Hungary	Tokaj	Furmint, Hárslevelű, Sárga muskotály	2017

ABOUT THE DOMAINE

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

WINEMAKING

A classic vintage in all respects: lots of sunshine, cold nights, cool dawns, enough precipitation – and all at the right time, giving outstanding dry and sweet wines. The end of the harvest brought a quantity of aszú berries not seen for many years. Nyúlászó soils of rhyolite tuff debris and fragments lie in 14 layers to a depth of 7.5 m. The vineyard is at 200 m and has a slope of 15 %. A slight hydrothermal effect created the clay minerals 9.5 million years ago. During the summer crop thinning there was a yield at 3000 kg/ha, so 766 wines were created. It was bottled on 12 August 2021.

TASTING NOTES

After the essential selection of totally ripe fruits, concentrated, elegant and lively wines with beautiful aromas and marked acidity were created. Wines with great potential.



TECHNICAL NOTES

Alcohol by volume
11.5%

Acidity
6.94 g/L

Residual Sugar
2017.5 g/L

Vegan