

## Szepsy Tokaji Furmint 'Estate'

### COUNTRY

Hungary

### REGION

Tokaj

### GRAPE

Furmint

### VINTAGE

2022

### 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 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 grapes for this wine were harvested selectively in several phases from the area of the whole estate between 21st and 27th of August. The grapes, harvested from different vineyards went on maceration separately. The wines were fermented either in tanks or in barrels and then matured in new, 300 litres oak barrels for 7 months.

### TASTING NOTES

The vintage produced wines with elegant structure, well balanced acidity, concentrated aroma notes and relatively lower alcohol content.



### TECHNICAL NOTES

#### Alcohol by volume

14%

#### Residual sugar

1.1g/L

#### Acidity

7.0g/L