

## Szepsy Tokaji Furmint 'Szent Tamas 46'

### COUNTRY

Hungary

### REGION

Tokaj

### GRAPE

Furmint

### VINTAGE

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 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

Szent Tamás is a 70-hectare big vineyard, located at the eastern part of Mád village, grapes are cultivated in an 11-hectare big plot between 140 and 230 m above sea level, on south east facing steep slopes. The oldest vines were planted in 1954 while the youngest in 2015. Mineral and layered zeolite and rhyolite soil, very rich in tuffs, red clay with clay mineral elements which gives a unique, mineral character, very long finish and decades in aging potential. The grapes for this wine were harvested selectively in multiple phases. Fermented and matured in new, 300 litres' big oak barrels for 7 months.

### TASTING NOTES

The wines from the vintage are very rich in the nose, with powerful acidity and concentrated structure; they are layered, elegant and lively on the palate and have great potential.



### TECHNICAL NOTES

#### Alcohol by volume

14%

#### Residual sugar

0.8g/L

#### Acidity

6.4g/L