



Furmint Condition

FURMINT 2019

VINEYARD

Furmint from the Hétszölő vineyard and the parcel of Nagyszölő in Tokaj. The vineyard is organically certified since 2009 and have never been sprayed with any synthetical pesticides since it was planted in 1993. The year started with 20 cm of snow in January, otherwise no precipitation from November 2018 to May 2019. Then in May it started to rain and in May alone it fell 112mm, it rained every day and was rather cold for the month. Early bud-break in the end of march due to the dry and mild weather. Flowering finished around 11th of June and with a colder summer than last year along with some rain the picking was done on the 5th of September. Still early compared to the 10-year average but two weeks later than last year. 4000 kg were picked in total.

WINEMAKING

The grapes arrived at Slakthuset 9/9 and were whole bunch pressed into stainless steel tank to settle overnight. After one day the juice was racked off from the sediment into another tank to start its fermentation. The juice was inoculated with sihaferm yeast and fermented for 19 days. After some time, the wine was moved into 5-year old barrels and another tank for ageing. The wine was bottled in June 2020 after filtration and then aged in bottle for 3 months before release.

DATA

VARIETY FURMINT
CLONES SELECTION MASSALE
GROWER TOKAJ HÉTSZÖLŐ ESTATE
CULTIVATION ORGANIC
VINEYARD NAGYSZÖLŐ, HÉTSZÖLŐ
SOIL LOESS
HARVEST DATE 5/9-2019
HARVEST BY HAND
AGE OF VINES 26 Y
YIELD 54 hl/ha
YEAST SIHAFERM ELEMENT
UPPBRINGING 60% STAINLESS STEEL & 40% OLD OAK
SUGAR TORR
ACIDITY 7.5 g/l
PH 3.14
ALCOHOL 13.5%
ADDED so2 60 mg/l
TOTAL PRODUCTION 2 900 bottles
BOTTLING DATE JUNE 2020
FILTRATION 0,6 µm SHEET FILTER
ADDITIONS SULPHUR, YEAST & YEAST NUTRIENTS