



BÉRES TOKAJI LŐCSE FURMINT 2013

BÉRES SZŐLŐBIRTOK ÉS PINCÉSZET, TOKAJ

0,75l

DESCRIPTION

Type of the wine: **WHITE**

Grape variety: **FURMINT 100%**

Sugar / alcohol content: **DRY / 5,9 g 14,5%**

Terroir, vineyard: **ERDŐBÉNYE, LŐCSE-DŰLŐ**

Training system: **LOW CORDON**

Harvest: **HAND HARVEST, SELECTED**

Technology: **Pressing in whole bunches, then settling, fermentation with selected yeast in new oak barrel from 'Szerednye'. After barrel fermentation the wine is aged for 6 months on the lees. The aim is to obtain a wine that reflects the characteristics of the variety accompanied by the lovely notes of fermenting and aging in new barrel.**

Quality level: **PREMIUM**

Temperature: **10–12 °C**

Food pairing: **WORTH TRYING EVEN WITH RED MEATS**

Description: **A full bodied, elegant Furmint with almond notes, firm acidity and minerality. Elegant vanilla notes resulting from new oak on the nose. When tasting, the mineral terroir notes due to the volcanic soil can be detected besides the new oak character.**

Available quantity: **3.000 BOTTLES**

Ex-cellar price : **3.200 HUF / 10–11 EUROS**

Story: **It is the iconic dry wine of Béres Vineyard, which takes its name from a vineyard called Lőcse. It had belonged to the town of Lőcse in Upland for centuries (Upland used to be part of Hungary, now it belongs to Slovakia). The first vintage of this wine was made in 2003, and since then the wine has been awarded several times in different wine contests and panel tastings. Vintage 2011 was the winner of more Hungarian blind panel tastings. In 2016 it achieved a score of 94 by the American Wine Spectator magazine. It was chosen a Wine Excellency (by the wine programme of the Ministry of Agriculture) and it was also selected for the Hungarian Embassies and other institutes of Hungary in foreign countries. The vintage 2013 is a relatively new release.**

