



BÉRES TOKAJI NAPARANY CUVÉE 2013

BÉRES SZŐLŐBIRTOK ÉS PINCÉSZET, TOKAJ

0,75l

DESCRIPTION

Type of the wine: **WHITE**

Grape variety: **60% HÁRSLEVELŰ, 40% FURMINT**

Sugar / alcohol content: **DRY / 4,7g 14,5%**

Terroir, vineyard: **ERDŐBÉNYE**

Training system: **LOW CORDON**

Harvest: **HAND HARVEST**

Technology: **Vinification in whole bunches. After settling Hárslevelű is fermented in 220 liter oak from Erdőbénye (the same village where the winery is situated). Furmint is fermented in stainless steel. After blending the aging takes place in used oak for 2–3 months. Bottling at the beginning of the summer.**

Quality level: **PREMIUM**

Temperature: **10–11 °C**

Food pairing: **SMOKED AND GRILLED MEALS**

Description: **The acidity and minerality of Furmint, the fruitiness of Hárslevelű and the short oak aging adds up in a harmonious, refined, rounded wine.**

Available quantity: **3.000 BOTTLES**

Ex-cellar price : **2.300 HUF / 7–8 EUROS**

Story: **The name of the wine, 'Naparany' means Gold of the Sun. The expression is taken from a renowned Hungarian poet, László Nagy. A poem written by him in the 70s was dedicated to senior doctor József Béres, founder of the winery. In the poem with the title 'In the Footsteps of Late Fools' 'Gold of the Sun' was used as a synonym of values forever – and it 'rhimes' with the colour of this wine as well.**

(Original title: Elhúllt bolondok nyomán)

