



TR FURMINT 2017

TR WINES TÁLLYA-TOKAJ 

DESCRIPTION

Type of the wine: **White, Dry**

Grape variety: **100% furmint**

Sugar / Alcohol: **6,9 g/l / 14%**

Terroir, vineyard: **Tálya-Tokaj, Palota-vineyards**

Training system: **Manual, in transition to ecological viticulture, yield: 1.5 kg/vine**

Harvest: **Manual, hand-picked**

Technology: **Controlled fermentation in stainless steel tanks at a low temperature. 70 percent of the wine was kept on fine lees, while 30 percent has been aged in new and used Hungarian oak barrels for 8 months**

Quality level: **Premium**

Temperature: **13-17 °C, store wine below 15 °C for optimal improving.**

Food Pairing: **Grilled white fish, for example trout with almonds, white meat, fresh salad with herbs or grilled vegetables, goat cheese. However, you can be adventurous with the pairing thanks to the wine's acidity and residual sugar. It will fit well!**

Description: **Crystal clear lemon colour on the appearance. On the nose citrics, white flowers and quince. On the palate there is some peach, almonds and minerals from the volcanic soil together with pear and green apple. Very soft and light barrel notes. It has the body, the acidity and a bit of residual sugar that makes it excellent for pairing in gastronomy.**

Available quantity: **3.320 BOTTLES**

Ex cellar price: **6 EUROS**

Story: **As long as we are small, this is our only dry wine. The excitement of this wine is that we produce it every year from the same single vineyard and we love to see how it changes on a yearly basis. This is mainly due to the difference in the weather conditions, the fact that we are transitioning into an organic viticulture, nonetheless we have more experience and historical data that we can efficiently use in the viticulture and winemaking. All in all, it is lovely to see the yearly differences what nature gives us. Will be great for a vertical!**

