

## Tokaji Harslevelu, Oreg Kiraly single vineyard 2019



## Barta Winery, Mád-Királydűlő Ltd., Tokaj, Hungary

eCommerce # 24956 | 13.0% alc./vol. | \$33.00

Terroir wine with saltiness and minerals that accompany the fresh fruitiness and elegant spiciness.

## Terroir:

Vineyard Öreg Király-dűlő is on the way from Szerencs to Mád.

It was first mentioned in 1664 as Old King vineyard (Eöreg Király) Rákóczi vineyard in an estate inventory.

Young vines lined between the several-hundred-year-old terraces. S, S-W - facing vineyard extends over 10 Ha. Barta Winery owns another 17 Ha plot with similar exposure of mostly fallow Kővágó vineyard.

The vineyard soils are stony: volcanic rhyolite tufa with some zeolite and red clay. Some 80 % of the land is planted with T85 and the old-type small-bunch Madárkás Furmint clones, and the rest with Hárslevelű, Sárgamuskotály and Kövérszőlő. NO herbicides or systemic chemicals.



## Vinification:

The juice from gently crushed grapes settled and then racked by gravity into mostly 3rd-fill 500-litre Hungarian oak barrels for fermentation at very low temperatures. The entire lot then aged for 4 months in 3rd-fill 500-litre (MT TH) oak barrels.

**Variety:** Hárslevelű 100% (Limited production from 0.6 Ha parcel of Hárslevelű in the Öreg Király Vineyard)

Residual sugar: 8.3 g/L

**Serving suggestion and food pairing:** Serve at 12°C as an aperitif. Perfect accompaniment for Mediterranean fish; seafood like lightly seasoned grilled scallops, young and soft cheeses.

