



Tokaji Furmint Öreg Király late harvest 2018

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

eCommerce # 28394 | 11.5% alc./vol. | \$47.35

Organic



Straw yellow in colour, it shows an oily texture. A hint of citrus on the nose is complemented by mango and apricot aromas. Apricot dominates the taste, as well, and the wine melts almost like sugar candy on the palate, flooding it with tonnes of playful flavours. A long finish lingers for minutes.

Terroir:

Vineyard Öreg Király-dűlő is on the way from Szerencs to Mád. The Öreg király is part of the bigger Király-hegy. It was first mentioned in 1280 as **King Hill** (Király-hegy) in a document as part of the royal estates.

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 Kővérszőlő.

NO herbicides or systemic chemicals.



Vinification:

Largely shrivelled grapes were picked at a very high Brix due to the typicality of the vintage. Bunches were lightly crushed and then gently pressed before fermentation in a stainless steel tank. The wine spent 6 months in new and 2nd-fill Zemplén oak barrels.

Variety: Furmint 100%

Residual sugar: 105 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect treat on its own or as an accompaniment for sweet pastas, apple pie and fresh fruits.