



Tokaji Szamorodni, Öreg Király single vineyard 2013

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

eCommerce # 28395 | 11.5% alc./vol. | \$74.95 *subject to change

This wine, which promises to age gracefully for many years, has pure fruits and barrel notes in the nose. Lively yet rounded acids and taut structure with inspiring flavours of minerality, citrus, apricot, pineapple, lychee and a hint toffee. Superbly long and vibrant spicy finish. This supremely balanced and delightfully complex late harvest wine is food friendly yet intriguing alone.

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:

Crafted from overripe and botrytised noble Furmint grapes vinified together, then aged in oak barrels for 18 months.

Variety: Furmint 100%

Residual sugar: 115 g/L

Serving suggestion and food pairing: Serve at 12°C. A real delight on its own or a great companion with roasted duck or goose liver, desserts and Roquefort cheese.