

SZEPSY

FURMINT

2017



Grape Varietals

100% Furmint

ABV

14%

Vinification

Fermenting and ageing (8 months) in Hungarian / Zempléni oak barrels (light toasted)

History

The Szepsy family has been producing Tokaj wines since the 1500s, with the aim of producing the best grapes possible without compromise. The estate is comprised of 50 hectares of vines, that are forty years of age on average, planted on steep slopes at high altitude on a rocky volcanic soil that is considered to be the single, most complex soil composition. The Szepsy family history is deeply linked to that of Tokaji Aszú wine production: In 1631, Szepsy Laczko Mate was the first man to ever write down how to make Tokaji Aszú. Eighteen generations later, now under István Szepsy's direction, the same standards remain and younger generations honour the family tradition of continually striving towards perfection.

Tasting Notes

Clear, straw yellow colour. Elegant nose of expressive spices, and lime and apple notes. Vibrant palate with apple and apricot flavours. Suggested food pairings: as an aperitif, with fish dishes and slightly spicy food.