

SZEPSY

FURMINT SZENT TAMÁS

2017



Grape Varietals

Furmint

ABV

14%

Soil Type

Zeolite, quartz and clay-rich weathered volcanic rhyolite

Average Age of Vines

Above 40 Years

Vinification

The wine was spontaneously fermented in 400-liter big Hungarian oak barrels and aged 8 more months until bottling mid-July 2017

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

Incredible minerality, freshness, with a huge body. Very floral, hints of citrus, peach, pear, with subtle oak aromas. The wine has a huge ageing potential