



**TOP  
SELECTION**  
WINES & SPIRITS

SZEPSY  
FURMINT URBAN  
2017



### Grape Varietals

Furmint

### ABV

14%

### Soil Type

Zeolite, quartz and clay-rich weathered volcanic rhyolite

### Average Age of Vines

Above 40 Years

### 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 Tokaj 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

Complex aromas of citrus, pear, mineral and tropical fruit. Beautiful acidity and a crisp mineral character that develops after the masculine power of this wine. A delight!