

**SZEPSY**  
**SZAMORODNI**  
**2016**



**Grape Varietals**

Furmint, Hárslevelű, Muscat

**ABV**

12%

**Soil Type**

Zeolite, quartz and clay-rich weathered volcanic rhyolite

**Average Age of Vines**

More than 40 years

**Vinification**

Hand selection of bunches that contain botrytized berries and healthy berries. 24-36 hours maceration. Fermenting and ageing in Szerednyeji barrels (200-250 litres).

**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**

The word Szamorodni means "as it comes" that means that we harvest those bunches that contain aszú berries and healthy ripe berries as a whole (when making Aszú wine, aszú berries are picked separately) before pressing soaking eases the botrytised taste to be released. The wine contains 170g residual sugar despite of what and thanks to the method the result is a fresh sweet wine with the taste of yellow and dried fruits, minerals and a hint of botrytis.