



# Dry Furmint 2017

## Tokaji

### ESTATE

Tokaj is thought to be the first vineyard region in the world to have adopted a classification system and, incredibly, the entire Disznókő estate was classified as a first growth property in 1772 at the time of the initial classification by royal decree.

### WINE

The incredible aromatic expressiveness and mineral expression that make Furmint a wonderful grape for sweet wine, also make for attention getting and attractive dry wine. Disznókő's Dry Furmint plays on the purity of fruit and freshness, with no oak and gentle handling.

### VINEYARD

Acclaimed as one of the three most favorable sites of Aszú in Tokaj, the Disznókő estate is a single tract of land set in 250 acres. The south, southwest-facing slopes planted with local Furmint, Hárslevelű and Zéta are open to the Plain.

*Soils:* Disznókő wines gain their fire from the mineral-rich volcanic land, rhyolite-tuff with clay soils.

*Farming:* These vineyards are farmed sustainably.

### WINEMAKING

*Vinification:* The wine is made up of 90% Furmint and 10% Hárslevelű. The grape bunches are manually harvested at the time of full ripening, but before Botrytis development. The clusters are put into crates and brought to the winery, where they are gently pressed, allowed to settle, and fermented in stainless steel tanks.

*Aging:* The wine was aged on its fine lees in stainless steel vats for 4 months.

### TASTING NOTE

Very fresh floral, citrusy nose with pear and grapefruit aromas. Exceeding freshness and fruit with a hint of chalk on the palate. A lingering mineral note and salty finish.