



Szent Tamás Furmint 2015, Tokaj

Szent Tamás; one of the first vineyards in Tokaj historically classified as first growth in the 1730s. Intense both on the nose and palate, complex with mineral, fruit, lees and bottle-age notes. Extremely long finish with decades long ageing potential. This wine is the proof that Furmint joins the league of great whites amongst Riesling and Chardonnay.

region: Tokaj

vineyard: Szent Tamás

grape variety: Furmint (dry, non-botrytised)

vinification: 10m on lees in 500l Zemplén oak

acidity 6.5g/l

RS 1.5g/l

ABV 12.5%

Ageing Potential: minimum 10+ years

Tokaj Vintage Report 2015

One of the best vintages for dry wines. 2015 started with spells of very cold winter, followed by a dry spring which contributed to the need for almost no pest control. Budbreak and flowering were perfectly on time. The unexpectedly hot and dry summer got Furmint ready for picking by mid-September. One of the earliest harvest in recent years, which was ideal for dry wines. Despite the hot weather, dry wines show good and well-structured acidity.



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