

LENKEY BOMBOLY HÁRSLEVELŰ 2015

Tasting Notes and Technical Information



Géza Lenkey's father founded their family winery in 1999. Today the winery is 10 hectares, comprised of 15 parcels in 8 different vineyards in Mád and Bodrogkeresztúr. They have been practicing organic since 2005, and were certified organic in 2015. In the cellar, Géza uses no added yeast, sugar, or acid, and does not block malolactic fermentation. He is known for his bold experimental style, especially when it comes to aging his wines.

The Bomboly Hárslevelű 2015 is a dry vineyard selection Furmint from Géza's favorite vineyard in Mád, Tokaj. The nose is honeyed and smoky. The palate is luxurious and rich, with golden apples, apricot jam, salted tangerine peel, and peach black tea. Vibrant acidity with a lengthy elegant finish.

Vintage: 2015 was a fantastic vintage, "beautiful and carefree," with sufficient rainfall and ample sunshine. Beautiful grapes for dry wines, late harvest wines, and even Aszú could be harvested from this vintage.

Harvest: The grapes were harvested by hand on October 1.

Varietals: 100% Hárslevelű.

Soil and estate: The grapes come from the Bomboly vineyard in Mád. The Bomboly is Géza's favorite vineyard. "It is not a trendy Mád vineyard, but it has great volcanic stones and clay" he says. It lies on the southwest slope and has abrasive rhyolite clay.

Fermentation: Natural fermentation methods, including spontaneous fermentation with native yeasts. Full bunches are gently pressed before fermentation.

Aging: Aged in second-use 200 and 400 L Hungarian oak barrels for 42 months. Spent an additional 2.5 years in bottle before release.

Other details: Certified organic farming, no pesticides or herbicides. Sulfites added at bottling only. Extremely limited production; only 680 bottles produced.

Technical data:

- a. Sulfur dioxide at bottling (free/total, in mg/L): 15/134
- b. PH: 3.28
- c. Acid (g/L): 6.3
- d. C6 sugars (g/L): 4.1
- e. Alcohol percentage: 13.64%