

LENKEY FLOW 2020

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.



FLOW is Géza's unoaked 2020 dry Tokaji blend, coming from the volcanic, mineral-rich Holdvölgy, Vilmány, Kishegyek and Középhegy vineyards in Mád. The wine is pale yellow in color, with rich sweet spices and melons, apples and sea salt. The palate is long and powerful, with flavors of kaffir lime, elderflower, apples, dill, and chamomile tea.

Vintage: 2020 was a challenging vintage with heavy rainfall during harvest.

Harvest: The grapes were harvested by hand at the beginning of October 2020.

Varietals: Furmint 65%, Hárslevelű 35%, Sárgamuskotály 5%.

Soil and estate: The grapes come from Mád, Tokaj. Vilmány's soil is composed of red clay with detritus. Középhegy has south-facing slopes, with a soil rich in zeolite. Kishegyek is red clay with detritus, and the soil of Holdvölgy is highly mineral, with tuff, rhyolite and red clay.

Fermentation and Winemaking: Whole clusters were gently pressed before fermentation. Fermentation occurred spontaneously with native yeasts in stainless steel vats.

Aging: Aged in steel tank for 18 months. Spent an additional 5 months in bottle before release.

Other details: Certified organic farming, no pesticides or herbicides. Low sulfites added after the first extraction and before bottling. 3707 bottles produced.

Pairing suggestions: oysters, fish, asparagus, green vegetable soups.

Technical data:

- a. Sulfur dioxide at bottling (free/total, in mg/L): 7/81
- b. PH: 3.19
- c. Acid (g/L): 6.6
- d. C6 sugars (g/L): 1
- e. Alcohol percentage: 12.77%