LENKEY BIRTOK, TIZ ÉV UTÁN ... HOLDVÖLGY FURMINT 2006

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 vinyards 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 and powerfully flavorful wines.

The Tiz Év Után ... Holdvölgy Furmint is made from carefully selected grapes from Lenkey's plot on the firstclass mineral-rich vineyard of Kishegy in Mád, Tokaj. 2006 was the most rigorous yield control so far – only 6 to 8 bunches were harvested per vine. The wines were intentionally held back ten years, hence the name "Tiz év után" (in Hungarian, "ten years later"). The resulting wine has deep aromas of beeswax, golden apple and ginger, met with loads of minerality, apple peel, bright citrus fruit and dried tropical fruit on the palate. Vegan and organic.

Vintage: 2006 was a lean, cool, and balanced vintage, according to Géza, with just enough sun and rain. The harvest took place later than usual.

Harvest: The grapes were harvested by hand on November 2.

Varietals: 100% Furmint.

Soil and estate: The grapes come from Lenkey's 3 plots on the first-class vineyard of Holdvölgy in Mád, Tokaj. The vineyards face south and west. The soil is highly mineral, with volcanic tuff, rhyolite and red clay.

Fermentation and winemaking: Whole cluster pressing, followed by spontaneous fermentation with native yeasts in 500 L Hungarian oak barrels.

Aging: Aged in second-use 500 L Hungarian oak barrels for 7 months, and in bottle for an additional 14 years.

Other details: Organic farming, no pesticides or herbicides. 1586 bottles produced.

Technical data:

- a. Sulfur dioxide at bottling (free/total, in mg/L): 7/104
- b. PH: 3.33
- c. Acid (g/L): 7.1
- d. C6 sugars (g/L): 2.5
- e. Alcohol percentage: 12.07%

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