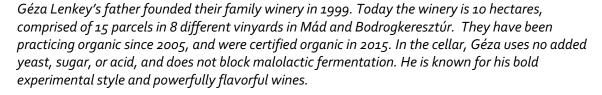
LENKEY BIRTOK, TIZ ÉV UTÁN ... KISHEGY HÁRSLEVELŰ 2006

Tasting Notes and Technical Information





The Tiz Év Után ... Kishegy Hárslevelű is made from carefully selected grapes from Lenkey's plot on the first-class 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 resulting wine has deep aromas of grassy herbs and golden apple, met with bright spicy apricots, papaya and passionfruit on the palate. Creamy texture and a never-ending finish. 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% Hárslevelű.

Soil and estate: The grapes come from Lenkey's land on the first-class Kishegy vineyard in Mád, Tokaj. Kishegy is one of Tokaj's most historic vineyards - there are written records of its plantings (and its capacity for excellent wines) dating back to 1686. The vineyard faces south, and it is comprised of red clay with detritus.

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.

Technical data:

- a. Sulfur dioxide at bottling (free/total, in mg/L): 10/128
- b. PH: 3.46
- c. Acid (q/L): 6.5
- d. C6 sugars (g/L): 5.2
- e. Alcohol percentage: 13.02%