

LENKEY KISHEGY 2007

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 Kishegy is from one of Lenkey's historic first class vineyards in Mád. It is honey-hued and has flavors like quince, apricot, lemon and limestone, with a long herbal finish.

Vintage: 2007

Harvest: The grapes were harvested by hand between October and November.

Varietals: Hárslevelű 56%, Furmint 44%.

Soil and estate: The Kishegy vineyard is one of Tokaj's most historic vineyards. There are written records of its plantings (and capacity for excellent wines) dating back to 1686. It faces south, and the soils are volcanic red clay with detritus.

Fermentation: Natural fermentation methods, including spontaneous with native yeasts. Full bunches are gently pressed before fermentation. The grapes are co-fermented.

Aging: Aged in second-use 500 L Hungarian oak barrels for 12 months on the lees (no stirring), and 3 years in bottle.

Other details: Certified organic farming, no pesticides or herbicides. 1648 bottles produced.

Technical data:

- a. Sulfur dioxide at bottling: 22/111
- b. PH: 3.32
- c. Acid (g/L): 6.6
- d. C6 sugars (g/L): 1.8
- e. Alcohol percentage: 12.1%