

LENKEY TOKAJI NOVEMBER CUVÉE 2012

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 and powerful wines.

Lenkey's November Cuvée 2012 is a unique sweet wine from Tokaj. It was made from late harvest grapes in a year without enough botrytis for Aszú; the grapes were picked in November, when Aszú grapes are usually picked and "late harvest" grapes have already been selected. The resulting "November Cuvée" is more concentrated and sweet than a typical late harvest Tokaji wine, but without the flavors of botrytis. Aromas of peach and green tea, with almonds, sage, honey and almonds on the palate.



Vintage: 2012 was warm and dry vintage.

Harvest: The grapes were harvested by hand in the middle of November.

Varietals: 65% Furmint, 35% Hárslevelű.

Soil and estate: The grapes come from the Bomboly, Vilmány, Holdvölgy, Úrágya, Betsek/Korposd, and Hegyfarok vineyards in Mád and Bodrogkeresztúr. Bomboly faces southwest and has abrasive rhyolite clay soils. Holdvölgy is an ancient first-class vineyard site rich in minerals, with volcanic tuff and rhyolite. Vilmány faces south and is composed of red clay with detritus. Úrágya is the most mineral vineyard; it is extremely rocky, with iron, clay and rhyolite. Betsek/Korposd is composed of white tuff with zeolite and red clay, with abundant levels of iron and aluminum. The Hegyfarok vineyard is rich in rhyolite tuff.

Fermentation and winemaking: Whole clusters were gently pressed, followed by spontaneous fermentation with native yeasts in 260-310 L Hungarian oak barrels. The wine remained on the lees for 24 hours.

Aging: Aged in second-use 260-310 L Hungarian oak barrels for 20 months, on the lees without battonage.

Other details: Organic farming, no pesticides or herbicides.

Technical data:

- Sulfur dioxide at bottling (free/total, in mg/L): 14/14.8
- PH: 3.48
- Acid (g/L): 5.8
- C6 sugars (g/L): 108.2
- Alcohol percentage: 11.34%