

LENKEY PURITAN 2019

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 Puritan is the first "natural" wine of the winery. Fragrant and unique, with flavors like green apple and apple sugar on the nose and palate. Earthy and nutty. Zero sulfur added.



Vintage: 2019 was a difficult vintage with small yields. However, the resulting wines were remarkably fragrant and balanced.

Harvest: The grapes were harvested by hand on September 2 and 3 from all of the plots of the estate.

Varietals: Muscat Ottonel, Zengő, Zenit, Cserszegi Fűszeres, Zalagyöngye.

Soil and estate: The grapes come from Lenkey's mineral-rich volcanic vineyards in 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 bottle for 43 months on the fine lees. The wine was then recorked without fining or filtering.

Other details: Certified organic farming, no pesticides or herbicides. No sulfur added. Only 648 bottles produced.

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

Technical data:

- a. Sulfur dioxide at bottling (free/total, in mg/L): 0/0
- b. PH: 3.28
- c. Acid (g/L): 6.9
- d. C6 sugars (g/L): 0.7
- e. Alcohol percentage: 12.94%