

LENKEY TOKAJI SZAMORODNI 2015

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.

Tokaji Szamorodni is a classic style of Tokaji dessert wine, made from clusters of shriveled and botrytized grapes picked in November. The high botrytis content makes the Szamorodni rich and ageworthy. Flavors like dried apricots, candied melon, celery, and spice on the nose, with honey, smoke and tobacco on the palate.



Vintage: 2015 was the first fully certified organic year at Lenkey's winery. The vintage was excellent, with balanced sunshine and rainfall.

Harvest: The grapes were harvested by hand on the 12th and 13th of November.

Varietals: 55% Furmint, 45% Hárslevelű.

Soil and estate: The grapes come from the Holdvölgy, Kishegy, and Korposd vineyards in Mád. Holdvölgy is an ancient first-class vineyard site rich in minerals, with volcanic tuff and rhyolite. Kishegy is a red clay vineyard rich in detritus. Korposd is composed of white tuff with zeolite and red clay, with abundant levels of iron and aluminum.

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 30 months, on the lees without battonage. The wine spent an additional 2.5 years in the bottle before release.

Other details: Organic farming, no pesticides or herbicides. 1362 bottles produced.

Technical data:

- a. Sulfur dioxide at bottling (free/total, in mg/L): 10/173
- b. PH: 3.4
- c. Acid (g/L): 5.36
- d. C6 sugars (g/L): 98.3
- e. Alcohol percentage: 12.02%