

## LENKEY TÚLÉLŐ 2.0 2014

### Tasting Notes and Technical Information

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*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 Túlélő 2.0 (Hungarian for "survivor") is an estate blend of Furmint and Hárslevelű from one of Lenkey's most challenging vintages. A powerful wine, golden and zingy, with flavors like overripe apples, herbs, spices and minerals.*



**Vintage:** 2014 was one of the most challenging vintages Lenkey has ever had, with heavy rainfall and vine diseases. 90% of the crop was lost; most of the surviving bunches went into this wine.

**Harvest:** The grapes were harvested by hand at the beginning of October 2014.

**Varietals:** Furmint 65%, Hárslevelű 35%.

**Soil and estate:** The grapes come from all of 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 500 L used Hungarian oak barrels.

**Aging:** Aged in used Hungarian oak barrels (500 L) for 4 years, and spent an additional 40 months in bottle before release.

**Other details:** Certified organic farming, no pesticides or herbicides. Low sulfites added after the first extraction and before bottling. 890 bottles produced.

**Pairing suggestions:** wild boar croquettes, saffron aioli.

#### Technical data:

- a. Sulfur dioxide at bottling (free/total, in mg/L): 7/81
- b. PH: 3.19
- c. Acid (g/L): 6.6
- d. C6 sugars (g/L): 1
- e. Alcohol percentage: 12.77%