

SANZON CLASSIC FURMINT 2019

Tasting Notes and Technical Information

Sanzon is a small organic winery in Erdőbénye, Tokaj. Erika Rácz is the co-owner and winemaker, and she started the winery with a tiny vineyard parcel she inherited in 2014. She now manages the limited selection of wines coming from her 5 hectare estate.

The Classic Furmint is, in our opinion, truly emblematic of a dry Tokaji Furmint. Supple yet taut, with minerals and lemonheads on the nose. Green apple, ginger cake and salt flavors dominate on the palate. Great balance of fruit and minerals, with the long acidic finish Tokaji wines are famous for.



Vintage: 2019 was a challenging vintage, with a strictly selected harvest and heavy summer rainfall.

Harvest: The grapes were harvested by hand during the first week of October.

Varietals: 100% Furmint.

Soil and estate: The grapes come from the Palánkos vineyard in Erdőbénye. The vineyards face east. The soil is volcanic and predominately rhyolite, with more clay on the lower part of the parcel.

Winemaking and fermentation: Whole cluster pressing. Natural fermentation methods, including spontaneous fermentation with native yeasts. Fermentation took place in 5-year-old 500 L Hungarian oak (Kádár) barrels.

Aging: Aged on the fine lees in 500 L Hungarian oak barrels for 6 months.

Other details: Certified organic, no pesticides or herbicides used. Sulfites added at bottling only. 1200 bottles total produced.

Technical data:

- a. Sulfur dioxide at bottling (free/total, in mg/L): 9/66
- b. PH: 3.09
- c. Acid (g/L): 7.1
- d. C6 sugars (g/L): 1.7
- e. Alcohol percentage: 12.98%