

PATRICIUS Tokaji Furmint Dry 2013

Soil: 50 % loess and 50 % volcanic, very rich in minerals

Harvest: early October 2013

Grape varieties: 100% Furmint

Wine making:

Fermentation: 100 % in stainless-steel tank

Maturation: 100 % in stainless-steel tank

Bottling: July 2014

Organoleptic specification:

Made in a reductive style, this wine boasts a distinctive fruity varietal character, complemented with a perfumed nose due to the loess soil of the vineyard. The palate combines nice minerality and elegant, vibrant acidity to deliver the same fruitiness as the nose with peach and a touch of almond and make a well-balanced and easy-to-drink light white.

Technical Data:

Alcohol: 12,5 % vol

Residual sugar: 7,1 g/l

Acidity: 6,8 g/l

How long to keep: 3-4 years

Food pairing: grilled fish and game dishes, medium rare
rose duckbreast with white-fleshed steamed
fruits, indian butter chicken

How to serve: 10-12 C°

Vintage description:

2013

The weather in the first quarter was rather changeable with no shortage of extremes. Vines caught up fast with the calendar after an elongated winter. While early summer saw plenty of rain, it became hot and dry starting from August, which ensured good ripening and allowed an early harvest of grapes for dry wines with a pronounced acidity typical of this vintage. A benign autumn weather resulted in an abundant yield of high quality botrytised berries in all our vineyard sites. This outstanding vintage gave well-balanced late harvest and Aszú wines with full aromas, beautiful texture and great depth.

