



FULEKY TOKAJI ESSZENCIA

£309.00

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SKU: HUFTE

Categories: [Wines £100 and above](#), [Fortified & Sweet](#), [Hungary](#), [Tokaji](#), [Lusciously Sweet](#)

Founded in 1998, Fuleky estate now owns 25 hectares of vineyards in some of the best sectors of the Tokaj wine region, mainly in Mád, Tokaj, Tarcas and Bodrogkeresztúr villages. The 18th century Baroque winery is located at the center of Bodrogkeresztúr and went under renovation in 2011 using local stones and oak, combined with modern materials, while keeping the feel of the original building. Fuleky produces a range of wine styles from indigenous varieties which combine intensity, complexity and finesse. In a short space of time they have become recognised as making some of the region's highest quality sweet and dry wines.

One of the world's rarest sweet wines, Tokaji Esszencia is made from only from the free-run juice of the ripest botrytised grapes. The sugars are so high, only the liquid towards the surface is able to ferment. Deep gold in colour, this is an Esszencia with an incredibly complex nose dried tropical fruits, honey and wild herbs, caramel and nuts are discernible. Incredible richness and purity, with infinite aging potential.

Alcohol: 1,5 %VOL

Residual Sugar: 599 G/L

