



FÜLEKY FÜLÖP THE PHENOMENON DRY TOKAJI

£20.00

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Founded in 1998, Fuleky estate now owns 25 hectares of vineyards in the some of the best sectors of the Tokaj wine region, mainly in Mád, Tokaj, Tarcál 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. Fulop the Phenomenon is a tribute to Fulop, the distinctive local stork who decided to make his home in Bodrogkeresztúr.

Fülöp Dry White is a blend of 50% Furmint, 35% Hárslevelu, 15% Muskotály from 11 parcels planted on a variety of soils across the Tokaj region which reflect the complexity of the Fuleky estate.

20% of the juice is fermented in old 400 litre Hungarian oak casks while rest is fermented in stainless steel vats. The wine is then blended and aged for 4 months in tank before bottling early to retain freshness.

Grape: 50% Furmint, 35% Hárslevelu, 15% Muskotály.

Tasting Note: A lovely dry white with delicate floral notes of fennel, grapefruit and a hint of almond plus an attractive nutty texture.

Food Match: Chicken salad or grilled cod.

Farming Practices: Contains Sulfites

Vintage: 2018

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