



FULEKY TOKAJI PALLAS LATE HARVEST

£19.70

Buy 6 for £15.43 each and save 6%

Buy 12 for £14.45 each and save 12%

SKU: HUFPLHT

Categories: [Floral & Aromatic](#), [Tokaji](#), [Fortified & Sweet](#), [Hungary](#), [Sweet](#), [£10 - £19.99 Wines](#), [Half Bottles](#), [Christmas Favourites](#), [Fuleky Estate](#), [Vegan](#), [House Wines](#)

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.

Pallas is a blend of grapes from 11 parcels planted on a variety of soils across the Tokaj region which reflect the complexity of the Fuleky estate.

The grapes are harvested between late September and November with some botrytis to concentrate the sugars. After pressing, the juice is fermented in 225L old and new Hungarian oak. then aged in barrel for a further 12 months.

Grape: 50% Furmint, 40% Muskotály, 10% Hárslevelu

Tasting Note: This delicious sweet wine balances flavours of baked peach, vanilla and grapefruit with a delicate, lingering sweetness that never overpowers.

Food Match: Ideal with duck liver pate, soft cheeses and citrus pannacotta.

Farming Practices: Contains Sulfites

Vintage: 2016

[Download Product Info:](#)

