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# FULEKY TOKAJI DRY FURMINT

## £23.90

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Categories: Tokaji, White Wines, Hungary, Dry, Award-winning, Fuleky Estate, Vegan, City Store, Shoreditch Store, £20 - £49.99 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, Tarcal 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 finnesse.

The Furmint grapes come from various vineyards: Sajgo in Bodrogkeresztur, Mestervolgy and Vinnai in Tarcal and the well-known Kiraly in Mad.

The juice is fermented in 400 litre old Hungarian oak barrels. 50% of the wine is aged for 4 months in stainless steel vats whereas the other half is aged in oak on its fine lees.

**Grape:** 100% Furmint

**Tasting Note:** Furmint is a grape variety that responds well to age, as can be seen with this wine which has an enticingly complex nose of quince, apple and honey. Medium-bodied wih a fine, silky texture, lovely balanced acidity which keeps the finish fresh and mineral.

**Food Match:** Grilled herbed chicken or monkfish stew.

**Farming Practices:** Contains Sulfites

**Vintage:** 2014

**Awards:** Decanter World Wine Awards 2021 - Silver, 92 points

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