

BASILICUS MESTERVÖLGY FURMINT 2015



FERMENTATION AND AGING

Grapes were crushed, de-stemmed, and then gently pressed after brief skin contact. Juice was left to settle for two days before being transferred into a mix of old French and both new and old Hungarian oak barrels, all around 225L in size. The wine was fermented with cultured yeast, then aged on fine lees for 6 months with batonnage. Bottled in August 2016.

TECHNICAL DATA

- Alcohol percentage: 12.74
- Total acid (g/l): 7.1
- C6 sugars (g/l): 1.3
- Sulphur-dioxide at bottling (total/free): 123 mg / 25 mg
- pH: 3.04

BACKGROUND

The Realm of Contrasts

Entering the winery, visitors first encounter the cellar entrance capped by a steel dome near the glass-enclosed tasting room: modern touches reflective of the founder's background in IT. But in the back of the landscaped garden, there is a slightly ramshackle stone structure, home to an aging mechanical press and a few 15-year old French barrels. Creating great wines using the simplest devices available is the trademark of vintner András Kanczler, whose winemaking never disappoints. Basilicus' playful labels often hide very serious wines with significant international recognition to their credit.

THE VINEYARD

First documented in 1550, Mestervölgy stands for "Master Valley", a name that stuck because the site was initially owned by the schoolmasters of Tarcals protestant congregation.

The soil in this beautifully situated vineyard is primarily loess, mixed with some clay and broken rocks. Furmint and Hárslevelű vines in Basilicus' 2.5 acres in Mestervölgy are around 50 to 60 years old, resulting in a very rich and complex Furmint that is rightly regarded as Basilicus's flagship dry wine.

VINTAGE AND HARVEST

2015 turned out to be a fairly good vintage for vineyards on the south-facing slopes of Tokaj Hill, with an evenly distributed temperature profile and along with lower than average rainfall. A slight drought caused grapes to ripen earlier than usual while simultaneously allowing for minimal pest control, resulting in a very healthy crop. 2015 was a remarkably great year for dry wines.

For our 2015 Mestervölgy Furmint, grapes were harvested manually in two phases in early October.