

KVASZINGER BIRTOK FURMINT 2013



FERMENTATION AND AGING

Fermented in stainless steel tanks with selected yeast. Yeast was carefully chosen for its neutral profile to allow for the grape varietal's flavor qualities to dominate. Following fermentation, aged in steel tanks for 2-3 months then in 500L barrels for 10 months.

TECHNICAL DATA

- Alcohol percentage: 13.96
- Total acid (g/l): 7.8
- C6 sugars (g/l): 6.1
- Sulphur-dioxide at bottling (total/free): 147 mg / 35 mg
- pH: 2.91

BACKGROUND

The Wine that Cards Won

The Kvaszinger dynasty arrived from Prussia to Tokaj in the late 1800s. They immediately put down roots, with their patriarch employed as the local baron's steward. In 1929, winemaker Laszlo Kvaszinger's great-grandfather Ödön paid the baron's gambling debts and received Hatalos vineyard as a token of his boss' appreciation. The Kvaszingers were able to hold on to this 4 hectare property for the rest of the 20th century, through two World Wars and Hungary's bout with Communism - and today, they are expanding the winery's holdings under the leadership of László Kvaszinger, Jr.

THE VINEYARD

Birtok Furmint contains grapes from three separate vineyards. Planted in 1998, the Hatalos plot (8 acres in size) is on a steep slope facing southeast, with clay and broken rocks dominant in the soil. The second plot, Meszes (6 acres), is also on a steep hillside facing south, planted in the 1950's, and covered primarily in clay. The final plot, Új-Bukler (3 acres and planted in the 1970's), faces west on a gradual incline with clay and broken rocks dominant in the soil once again. Rows are 10 feet apart, and individual vines are planted 3.5 feet apart.

VINTAGE AND HARVEST

An early-onset ripening period resulted in healthy crop without botrytis. Harvest started in mid-September. Lots harvested first displayed higher acidity; lots harvested in early October displayed more body.