

# MAJOROS - TOKAJI FURMINT DRY 2015



## FERMENTATION AND AGING

Only the highest quality bunches were hand-selected for use. Grapes were de-stemmed, gently crushed, and underwent overnight cooling maceration on skin. Spontaneous fermentation took place in neutral, 500L oak barrels with wild yeast at 12-14°C. Aged in French and Hungarian barrels with occasional bâtonage. The finished blend was created from the best barrels.

## TECHNICAL DATA

- Alcohol percentage: 12
- Total acid (g/l): 7.2
- C6 sugars (g/l): 8.1
- Sulphur-dioxide at bottling (total/free): 148 mg / 18 mg
- pH: 3.06

Cases Produced: 350

## BACKGROUND

### From Hercules to Bacchus

Just as on Mount Olympus, family power struggles determined the fate of Majoros offspring. Young László Majoros, the estate's current chief winemaker, did not want to have anything to do with grapes even though he was born into a dynasty of famous vintners. In spite of paternal pressure, he focused on competitive sports and bodybuilding. Eventually, László did complete his degree in viticulture and is now known as one of the most adventurous and successful winemakers in Tokaj Wine Region. (And he is still known to knock out a few bench presses once in a while!)

## THE VINEYARD

Grapes were grown on plots named Agyag and Deák, where andesite and dacite bedrock combine with rhyolite clay. Topsoil is a blend of loess and quartz.

## VINTAGE AND HARVEST

Majoros Tokaji Furmint Dry is the only dry wine produced on the estate in 2015. The vintage is known for clean, straightforward, balanced wines.

Healthy bunches were hand harvested in three phases, from the end of September to early October. Phase one berries were picked at the plots' highest elevation to ensure acidity. Phase two was sourced from the vineyard's wide middle swath; these were nicely ripened bunches with perfect acid-sugar balance. Harvest was completed at the foot of the vineyard where the most aromatic, fully ripe Furmint bunches were sourced.