

# KVASZINGER HATALOS FURMINT 2015



## FERMENTATION AND AGING

Fermented in 225L used barrels with selected yeast. Yeast was carefully chosen for its neutral profile to allow for the grape varietal's flavor qualities to dominate. Following fermentation, 1 month of battonage on fine lees. Wines matured quickly in 2015; bottling occurred after just 6 months of aging.

## TECHNICAL DATA

- Alcohol percentage: 13.26
- Total acid (g/l): 6.1
- C6 sugars (g/l): 1.3
- Sulphur-dioxide at bottling (total/free): 162 mg / 29 mg
- pH: 3.29

## 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

Hatalos vineyard is comprised of two sections although only Furmint grapes are cultivated on both. The 5 acre plot located higher on the slope was replanted in 1998. The lower-laying plot was planted in 1970 with a replanting planned for 2017, also on 5 acres. Hatalos faces southeast on steep terrain. Volcanic subsoil, primarily of andesite, with topsoil heavy in broken rocks. Located near the river Bodrog. Rows are 10 feet apart, and individual vines are planted 3.5 feet apart.

## VINTAGE AND HARVEST

2015 was an excellent vintage with a dry, hot summer. Ripening occurred relatively early and resulted in high-quality grapes with a desirable acid to sugar ratio. Harvested by hand in the last week of September with yields of about 1.5-2 kg/vine. Grapes were destemmed, gently crushed, then allowed to rest for 12 hours. Aged in barrels.