

GRÓF DEGENFELD FURMINT DRY 2015



FERMENTATION AND AGING

100% fermented in stainless steel tanks, at 14-16°C for 2 weeks with selected yeast. Aged in stainless steel tanks. Bottled in March 2016.

TECHNICAL DATA

- Alcohol percentage: 12.05
- Total acid (g/l): 5.2
- C6 sugars (g/l): 7.7
- Sulphur-dioxide at bottling (total/free): 105 mg / 37 mg
- pH: 3.05

BACKGROUND

200 Years of Tradition

Count Imre Degenfeld was a founder of the famed Tokaj Region Wine Producers Association, established in 1857. His family followed in his footsteps, purchasing 250 acres of Tokaj vineyards in the 1990's and reestablishing the century-old cellar that initially housed the Royal Vintners' College on the property. As of 1999, Grof Degenfeld Winery has switched to organic wine production on a total of 88 acres in Tarcal and Mád.

The former Royal Vintners' College re-opened as the four-star Castle Hotel in 2003, expanding the estate's reach. Degenfeld wines' high quality is guaranteed by the family name and the selective application of traditional winemaking techniques by well-educated, forward-looking vintners.

THE VINEYARD

Zomborka lies on the southeastern slopes of Mád Hill. Topsoil is brown forest loam with volcanic rhyolite tuff for bedrock. This plot lies 170 yards above sea level. About 12 acres of Furmint vines were replanted in 2001 and 2002 at 2x1 yards row and vine spacing. Overall, these grapes are at just the right age to produce the highest quality crop.

VINTAGE AND HARVEST

2015 was an excellent vintage for dry and late harvest wines, with generally warm and dry conditions prevailing in Mád and Tarcal. The challenge was timing harvest so as to maximize ripeness and fruit intensity, avoid loss of acidity and high pH, and to promote optimum potential alcohol levels. This was successfully achieved, than usual. This vintage yielded wines that are fully ripe and rich, forward in style, with well-balanced acidity and a marked depth of flavor.