

GRÓF DEGENFELD OFF DRY FURMINT 2013



FERMENTATION AND AGING

Fermented in stainless steel tanks with selected yeasts. Aged for several months in the same tanks.

TECHNICAL DATA

- Alcohol percentage: 12.41
- Total acid (g/l): 7.3
- C6 sugars (g/l): 15.4
- Sulphur-dioxide at bottling (total/free): 128 mg / 32 mg
- pH: 3.11

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

A mild spring was followed by 5 inches of snow immediately prior to Easter. Vines were not damaged, but rain through the end of June accounted for less-than-ideal berry setting. A draught in August turned into ideal weather through harvest season, with lots of warmth and sunshine to produce perfect aszu berries.

This vintage was among the very few outstanding ones in the past ten years for both aszu and dry late-harvest wines. Grapes for this wine were harvested from Borkut and Galambos vineyards (50% volume each) at the beginning of October.