

GRÓF DEGENFELD ZOMBORKA FURMINT 2014



FERMENTATION AND AGING

Fermented in 500L Hungarian oak barrels with selected yeasts. Aged in the same barrels for 6 months.

TECHNICAL DATA

- Alcohol percentage: 11.99
- Total acid (g/l): 6.2
- C6 sugars (g/l): 7.8
- Sulphur-dioxide at bottling (total/free): 127 mg / 30 mg
- pH: 3.19

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 Tarcas 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

This was a challenging vintage. The first half of the year was remarkably dry with heavy precipitation following in June through September. Harvest season was exceptionally rainy as well. Regardless, this wine (although quite limited in volume) is excellent in acidity due to careful hand-selection during two-phase picking (September 19 and 24) at Zomborka vineyard.