

ERZSÉBET ZAFÍR FURMINT 2012



FERMENTATION AND AGING

Juice was very gently extracted in traditional vertical presses. The first press fermented in 225L second- and third-use Hungarian oak barrels (medium toast) at a low temperature with selected yeast. After fermentation, the wine aged on fine lees for 5 months. Finished wine was bottled in April 2013.

TECHNICAL DATA

- Alcohol percentage: 13.5
- Total acid (g/l): 6.4
- C6 sugars (g/l): 2.1
- Sulphur-dioxide at bottling (total/free): 102 mg / 15 mg
- pH: 3.16

BACKGROUND

Wines Wanted by Wolves

Erzsébet Pince (Elizabeth Cellars) is a family winery founded by one of the very first female winemakers in Tokaj, Erzsébet (Elizabeth) Prácser. Elizabeth and her husband bought a cellar in the center of Tokaj back in 1989. The location is rich in historical significance: initially dug in the 1600's, it was rented a century later by Russian royals to store sweet Aszú wines for the court.

Erzsébet Pince produces around 1000 cases of wine annually, all from grand cru and premier cru sites classified in the 17th century. Elizabeth Prácser's extended family runs the estate to this day, including a Master of Wine and a Master Sommelier responsible for quality control and blending.

All Erzsébet Pince wines are made from grapes grown on low-yield plots using sustainable organic viticulture. The winery proudly produces exceptional single-vineyard dry white wines as well as Aszú, Tokaj's classic sweet wine rich in natural botrytis. Their first bottled vintage dates to 1993.

Erzsébet Pince's logo is a wolf chasing its tail as it flowers into a rose. Tokaj was once known for its many rose gardens, particularly in the area where this cellar is located. The wolf symbolizes an arduous journey from Tokaj to the Russian court. Legend has it that military troops escorted the Tsar's favorite bottles, protecting shipments from robbers and wolf packs. A popular saying at the time implied "even wolves are after Tokaji Aszu".

THE VINEYARD

Erzsébet Pince's Zafír (or "Sapphire") parcel is in the town of Tarcál, on the southwestern slope of Terézia Hill near Tokaj. A small cru of 12 acres with truly unique soil, Zafír features a mix of loess and brown forest soil on a base of perlite. It is historically classified as premier cru, and it produces wines of great elegance comparable to fine white Burgundies.

VINTAGE AND HARVEST

2012 was a balanced vintage for dry Furmint. Rainfall was ideal both in timing and quantity, resulting in fully ripened grapes without botrytis. Grapes were hand-picked in several phases. Yield per vine was around 1 kg. Finished wines display tremendous depth and flesh, are low-pH, and boast a long aging potential. 2012 was one of the best vintages for dry Erzsébet Pince wines