

GRÓF DEGENFELD ESTATE FURMINT 2016



FERMENTATION AND AGING

Fermented in stainless steel tanks at 16-18°C with selected yeast. Aged in stainless steel tanks.

TECHNICAL DATA

- Alcohol percentage: 12
- Total acid (g/l): 6.1
- C6 sugars (g/l): 5.8
- Sulphur-dioxide at bottling (total/free): 107 mg / 24 mg
- pH: 3.18

Cases produced: 2240

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, Gróf Degenfeld Winery has switched to organic wine production on a total of 88 acres in Tarczal 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

This wine is a blend from grapes grown on Degenfeld's best plots: Borkút, Galambos, Terézia, and Zomborka. The bedrock is rhyolite tuff and topsoil varies from brown forest soil and loess with a touch of clay loam.

VINTAGE AND HARVEST

Winter was relatively mild, coupling average rainfall was with fluctuating temperatures. Due to unusually low temperatures in March plus high morning humidity and a bit of draught, spring was marked by the onset of powdery mildew. Precipitation during the first half of June caused irregular berry setting and somewhat low yields. Annual rainfall was of average quantity but uneven distribution. Berries were hand-selected to ensure high quality for this dry low-alcohol wine with vigorous acids.