

DEMETERVIN - TRIBAL SZAMORODNI SWEET 2013



FERMENTATION AND AGING

Spontaneous fermentation in stainless steel tanks at 15°C. Aged in second and third fill Hungarian oak barrels.

TECHNICAL DATA

- Alcohol percentage: 11.89
- Total acid (g/l): 7.6
- C6 sugars (g/l): 103.7
- Sulphur-dioxide at bottling (total/free): 197 mg / 18 mg
- pH: 2.97

Cases made: 382

BACKGROUND

From Motocross to World Heritage

Demetervin Vineyard proudly cultivates Furmint on the steep, volcanic slopes of Tokaj Wine Region following centuries-old traditions. The winemaker, motocross enthusiast Endre Demeter, honors Hungary's legendary cavalry chargers - and the humble working horses of the estate - with his tattoo seen on the label. This Mád appellation displays delicious notes of salted caramel balanced with vibrant minerality.

THE VINEYARD

Tribal Szamorodni is a blend of grapes sourced from four premium vineyards: Betsek, Király, Gdanzska, and Kakas. Soil is composed of various forms of heavy clay, rhyolite, zeolite and clay minerals.

VINTAGE AND HARVEST

2013 was a balanced and dry year, with botrytis occurring fairly late in the region. Healthy bunches were harvested by hand in three phases, from the end of September to early October, with a second selection before de-stemming and crushing. This approach resulted in perfect phenolic ripening and a good balance between sugars and acidity.

Bunches were hand-harvested and gently destemmed. Must was extracted with traditional hand presses for a notably clean and intense taste.