

PRINT

Evolúció Furmint Tokaj 2016 Affinitás & Evolúció Furmint Furmint

Viticulture

Soil Type :	A selection of fruits from various vineyards, altitude from 150 to 250 meters above sea level.
Vine Age :	13 years and older.
Irrigation Type :	No irrigation
Slope :	Some vineyards are on volcanic stones (andezit, riolite tufa - fossilized volcanic ash), other vineyards are mainly loess.

Harvest Date :

Yield (Tons / Hectare):



Vinification:

This is a blend of 85% Furmint and 15% Yellow Muscat.

Furmint is one of the traditional varietals used to make Tokaj white wines and Aszú when it is blended with Muscat and Hárlevelü.

The name Furmint is taken from the French word "froment" for the wheat-gold color of the wine it produces.

Evolúcio is made from a selection of vineyards especially identified to create a well balanced and food complementing wine.

The grapes are hand harvested, destemmed, pressed gently, fermented cold in stainless steel tanks without further aging. The furmint was selected for its quality from several vineyards and assembled with Yellow Muscat to provide the best-balanced blend from this vintage.

Bottled young to retain the freshness and natural richness from the fruits.

Tasting Notes:

Color:	Clear, light straw.
Nose:	Intense aromas, ripe peach and floral.
Palate:	Elegant, rich and mineral, great balance between the intense acidity and discreet residual sugar, it is pleasing and refreshing. Some summer fruits with white pear, citrus and hints of almond on the finish.
Other:	The rich fruity flavors and acidity result in a wine that is easy to pair with rich fish based dishes, creamy chicken or even with spicy dishes, also great with cheese especially dry, matured goat cheese. One can experiment with slow cooked beef short ribs, it will benefit from Evolúcio's high acid and rich profile.

Chemical Analysis:

Alc (%): 11.5

RS (g/l):

TA (g/l): 6.9

pH: