



FULEKY MESTERVÖLGY TOKAJI FURMINT

SKU: HUFMF

Founded in 1998, Fuleky estate now owns 25 hectares of vineyards in some of the best sectors of the Tokaj wine region, mainly in Mád, Tokaj, Tarcas and Bodrogkeresztúr villages. The 18th century Baroque winery is located at the center of Bodrogkeresztúr and went under renovation in 2011 using local stones and oak, combined with modern materials, while keeping the feel of the original building. Fuleky produces a range of top quality dry and sweet wine styles from indigenous varieties which combine intensity, complexity and finesse.

They produce a series of outstanding single-vineyard dry white wines, and for this the grapes come from the 0.25 hectare Mestervölgy vineyard in the village of Tarcas. The soil is clay-loess and the orientation an ideal south-south-west. The fruit is hand-harvested and the must fermented in Hungarian oak barrels for 9 months.

This is a rich, layered white of great class which seamlessly marries the smoky mineral acidity of Furmint with ripe, creamy peach, apple and apricot and hints of nougat from oak maturation, providing a step up in complexity from the standard dry Furmint from this winery. This is one of the region's standout dry whites.

