



FULEKY TOKAJI KABAR VINNAI

SKU: HUFTKV

Founded in 1998, Fuleky estate now owns 25 hectares of vineyards in the some of the best sectors of the Tokaj wine region, mainly in Mád, Tokaj, Tarcál 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 wine styles from indigenous varieties which combine intensity, complexity and finesse.

Kabar is a little known indigenous grape variety of Hungary, which in fact a recent crossing of Bouvier and Harslevelu. It can be found in the Vinnai vineyard of the Tarcál village where it grows on a loess soil laying on an andesite bedrock.

The wine is fermented in 400 litre old Hungarian oak barrels, then aged in oak on its fine lees for a further 7 months.

Grape: 100% Kabar

Tasting Note: Lifted nose of white peach, nougat, vanilla and hawthorn. Powerful yet supremely elegant with a creamy, refined palate that finishes fresh and long. A great alternative to top-quality white Burgundy.

Food Match: Grilled scallops with pea puree, coronation chicken.

Farming Practices: Contains Sulfites

Vintage: 2017

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