

LENKEY PINCÉSZET FLOW

Furmint, Hárslevelu and Sárgamuskotály. Slightly waxy, with bright herbal aromas, abundant orchard fruit and melon. Volcanic soil imparts an intense minerality. Flavors of apples, apricots and melon. Organic.

Made with grapes from several of Lenkey's vineyards in the Tokaj winemaking region in the village of Mád, Hungary. The soils are volcanic, rich with rhyolite clay, white tuff, zeolite, red clay, detritus, iron and aluminum. All the slopes are south facing. Strict yield restrictions, ecological grape plant protection. The grapes were harvested by hand and pressed whole cluster. Spontaneous fermentation at controlled temperatures in stainless steel tanks. Aged 10 months in tank and 2 years in bottle. Organic farming, unfiltered and rough fining only.

Géza Lenkey's father founded their family winery in 1999. Today the winery is 25 acres, comprised of 15 parcels in 8 different vineyards in Mád and Bodrogkeresztúr. Their old wine cellar was built in traditional style in the 15th century by the diligent people of Mád. It has forty-one steps leading to the seven branches of the cellar, at a depth of 12 meters. They have been practicing organic since 2005, and were certified organic in 2015. In the cellar, Géza uses no added yeast, sugar, or acid, and does not block malolactic fermentation. He is known for his bold experimental style, especially when it comes to aging his wines.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

LENKEY PINCÉSZET FLOW

Furmint, Hárslevelu & Sárgamuskotály (yellow Muscat). Slightly waxy, with bright herbal aromas, abundant orchard fruit & melon; flavors of apples, apricots, melon & intense minerality. Organic.

Shelf Talker:

