

ÁRVAY TOKAJI KÉSŐI FURMINT



100% Furmint. Mid-gold color. Aromas of apricot, pineapple and mango. Flavors of green tea, matcha, ripe apples, candied pears, tangerine and cloves. Sweet, energetic and clean. Bright and complex with a salty mineral finish. On its own it's ideal at the end of a meal, also pairs nicely with citrus and fruit-based desserts. Certified organic.

This golden late-harvest wine was crafted by János Árvay from their family estate in Mád, Tokaj, Hungary. The grapes came from two of the best vineyards on the Mád hill: Istenhegy and Padihegy. The vineyards face south and are characterized by volcanic tuff, rhyolite soil, quartz and stones rich in iron. The vines average between 35 and 40 years old. The grapes were hand selected and picked, then pressed in whole clusters. Natural fermentation methods with native yeasts. Fermentation and aging in stainless steel tanks. Fined with bentonite and naturally filtered with diatomite.

János Árvay was born in the village of Rátka in winemaking region Tokaj and has worked as a winemaker in Tokaj for over 40 years. Originally, he wanted to be a chemist and make chocolate. However, as a wedding gift, János and his wife, Katalin, received a small portion of vines in the Meggyes vineyard, and over the years his vineyard holdings slowly grew. During this time, János worked at the state wine company, then Disznókő where he perfected his wine-making skills. He grew his estate to the 42 acres he currently works today along with his wife, daughter Angelia, who joined him in 2000, and his son Szabolcs. In their native village, among stunning landscapes and diverse volcanic soils, the Árvays produce their wines: a variety of small-batch, hand-made whites, wonderfully complex and reflective of terroir.

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Tasting Note:

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Shelf Talker:



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