

LENKEY PINCÉSZET TÚLÉLŐ



A rare blend of Furmint, Hárslevelu and Sárgamuskotály (Muscat Lunel). Powerful aromas of green herbs, hay, wax and golden apples. Flavors of quince, pear and bright herbal acidity on the palate. Unfined and rough filtration only. Perfect with a cheeseboard. Try paired with Lamb ragu, pumpkin puree, sliced onions, or peanuts. Certified organic.

This wine hails from all of Lenkey's vineyards. The soils are rich with abundant basalt, limestone, and other volcanic minerals like rhyolite and bentonite. The grapes were harvested by hand. The full bunches were gently pressed. Natural fermentation methods, including spontaneous fermentation with native yeasts. Aged in second-use Hungarian oak barrels for 7 months on the lees (no stirring) and 3 years in bottle. Certified organic farming, no pesticides or herbicides.

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.

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Tasting Note:

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Shelf Talker:



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