

LENKEY PINCÉSZET TOKAJI SZAMORODNI



Furmint and Hárslevelű. Rich and age-worthy with lovely waxiness. Lush with aromas of preserved lemon, dried apricots, candied melon, celery and spice on the nose, with deep flavors of cooked citrus peel, apple honey, smoke and tobacco on the palate. Good acidity. Pair with apricots, walnuts, cocoa beans or butter cake. Drink now or hold indefinitely. Organic.

Harvested in November from overripe, shriveled, botrytized Furmint and Hárslevelű bunches from the Holdvölgy, Kishegy and Betsek vineyards in Mád, Tokaj. The high botrytis content makes the Szamorodni rich and age worthy. The soil is brown forest clay with volcanic minerals and limestone tuff. Spontaneous fermentation with native yeasts. Aged in Hungarian oak barrels for 2.5 years, then in bottle for 3.5 years.

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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