

SAMUEL TINON

Grands Vins de Tokaj
Great Tokaj Wines
Hungary

Technical Sheet Tokaj Dry Furmint Határi Samuel Tinon 2015 The expression of a Cru

The Terroir's expression

Dry wines botrytis free of Tokaj provide instant and quick photograph from one year to another. It is still difficult to determine the differences between the Crus, but with a lot of work and comparisons, the region should be able to distinguish notorious characters between them. This research is exciting. **Határi** is located on a steep slope, near the forest. Our biggest challenge is to harvest before the deers and wild boars ... The plot has seven almond trees that were originally planted to feed the pickers. They are located on the top of the plot and dominate the Hungarian Plain.

The vintage 2015 in Tokaj

It was a perfect vintage for the dry wines botrytis free. Until the mid of October, the weather gave to the grapes enough sugar and acidity. It was a perfect year to make a Dry Furmint in our vineyard **Határi** and to express its specificities.

Tasting of Samuel Tinon's Tokaj Dry Furmint Határi 2015

Colour: very light yellow and shiny. Clear.

Nose: aromas of white flowers, white fruit, very intense.

Taste: structured and concentrated, rich, reflecting very low yields, given the age of the vines.

How to drink Samuel Tinon's Tokaj Dry Furmint Határi 2015?

Temperature of service: 12°C. Choose preferably big glasses. Good wine and food pairing with fish dishes, white meat, salads, seafood, such as mussels. And of course, like any good white wine, it goes wonderfully with cheese, including goat cheese.

Let's twitt !!!

Don't forget you can share your comments on Twitter **#hataritinon15** as it is written on the label !

Technical Sheet

Terroir : red clay, rhyolite and zéolithe.

Variety: Furmint (90 %), Hárslevelű (10 %).

Age of the vines : 90 years.

Harvest and winemaking : Harvested by hand. Directly pressed and put in Hungarian oak barrels for five months. No racking. Bottled in February 2016.

Alcohol content : 13,32 % v/v

Total acidity : 5,9 g/l

Sugar : 1,2 g/l

Sulfur dioxide (total) : 145 mg/l

Sulfur dioxide (free) : 11 mg/l

Dry extract without sugar : 20,3 g/l

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