

**SAMUEL TINON**

Grands Vins de Tokaj
Great Tokaj Wines
Hungary

Tokaj Dry Furmint Birtok 2013 Samuel Tinon Dry White Wine, Blend of Crus

We were used to drink sweet wines at Samuel Tinon's. Why do you now produce dry wines without botrytis ?

It's not a big orientation change, it's the continuity, the next step of my research. The Crus have always been in Tokaj and in my mind.

Szent Tamàs is one of the first Crus identified when I arrived in 1991. Our territories and landscapes are a historical heritage, and now protected. Making a dry wine without botrytis shows the possibilities of the Terroir, in a reduced time, and quite easily to understand for the consumer.

What means Birtok ?

Birtok means "domaine" in Hungarian. I now offer wines from Crus, like Szent Tamàs or Hatàri, in limited quantities, to wine lovers who wish to understand the differences between the terroirs. Birtok is a blend of these different Crus. It's a very representative wine of Tokaj, in bigger volumes than the Crus.

How was the vintage 2013 ?

The vintage was a good one, even if there was water stress in August and even if the sugar stopped increasing in September. Then it suddenly grew, giving to the Szamorodni grapes a very high concentration.

To make these dry wines, grapes have been picked between the end of September and the beginning of October. It was a good vintage to start this Terroir Study.

Why a blend ?

Experience shows since a long time that, if done properly, blend is superior to separate Crus. To launch this new "dry" direction, I couldn't imagine to produce only wines from unique Crus. The blend provides the possibility of adapting to all vintages while ensuring the stability of the range. For consumers, it's also the occasion to have more choice according to their needs.

What means the armchair on the label ?

It means it's a White Wine to open in any circumstances, a cool wine, sitting in its domaine.
Just sit and drink.... take it easy !

What does it taste like ?

It's a dry wine, fresh, crispy, light with a nice acidity and a mineral note.

How long should we keep it ?

Don't keep it, drink it ! Preferably before it's third birthday !

What should we drink it with ?

For itself, for the aperitif. Or for diner or lunch, with simple meals, veggies, white meats, currys, dry cheese like goat cheese on green salad, or a asparagus soup... Temperature of service: 12°C. Choose preferably big glasses.

Let's twitt !!!

Don't forget you can share your comments on Twitter **#birtoktinon13** as it is written on the label !

Technical Sheet

Soils : volcanic basis with clay (15 million years old).

Varieties : 100 % Furmint.

Winemaking : directly pressed in a pneumatic press, fermentation in Hungarian oak barrels.

Bottled 30th April 2014.

Alcohol containt : 14,13 % vv

Total acidity : 7,4 g/l

Sugar : 3,9 g/l

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Bánom ut 8 - H-3933 Olaszliszka - Hungary

Tél. : + 36 47 358 405

E-mail : samueltinon@samueltinon.com

Website : www.samueltinon.com

Facebook : Samuel Tinon - Tokaj