

SAMUEL TINON

Grands Vins de Tokaj
Great Tokaj Wines
Hungary

Tokaj Dry Furmint Birtok 2014 Samuel Tinon Dry White Wine, Blend of Crus

Were we 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 (Dűlő in Hungarian) have always been in Tokaj and in my mind. Szent Tamás 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 Tamás or Határi, 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 2014 ?

The vintage started fantastically, but at the beginning of June, we suddenly faced an incredible climate very rare in the region : something tropical, hot and humid. The grapes and leaves couldn't develop properly. The vintage became difficult to understand. That is the reason why I decided not to try any Cru expression this year. Nevertheless, the vineyards nicely managed could give very clean and satisfying grapes. I'm proud to present in this fanciful 2014 a fresh, balanced and very pleasant wine. In 2015 we were able to begin with Crus.

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 it's domaine. *Just sit and drink.... take it easy !*

What does it taste like ?

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

How long should we keep it ?

Don't keep it, drink it !

What should we drink it with ?

For itself, for the aperitif. Or for diner or lunch, with simple meals, veggies, white meats, dry cheese like goat cheese on green salad, or a asparagus soup, fish and mussels...

Temperature of service: 12°C. Choose preferably big glasses.

Let's twitt !!!

Don't forget you can share your comments on Twitter **#birtoktinon14** 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 (136 litre Gönc Barrels, no new oak). Bottled in spring 2015.

Alcohol content : 13,31 % vv

Total acidity : 6,3 g/l

Sugar : 1,8 g/l

Sulfur dioxide (total) : 121 mg/l

Sulfur dioxide (free) : 23 mg/l

Dry extract without sugar : 23 g/l

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