

Dobogó,  
`Úrágya` Tokaji Furmint 2020  
Tokaj, Hungary



Grape Varieties	100% Furmint
Winemaker	Atila Domokos
Closure	Vinolok
ABV	13%
Residual Sugar	1.6g/L
Acidity	6.8g/L
Wine pH	3.17
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

## PRODUCER

Tokaj is a region bordered by the rivers Bodrog and Tisza in the north-eastern corner of Hungary, 120 miles from Budapest. It consists of 28 villages spread over the Tokaj hills at approximately 220 metres above sea level. Founded in 1869, the Dobogó estate is in the centre of Tokaj and today belongs to Izabella Zwack, the youngest member of the Zwack family (the producers of Hungary's famous liqueur, Unicum).

## VINEYARDS

Úrágya is located in the western border of Mád and is considered to have medieval origins as the name of the vineyard refers to pre-Christian pagan beliefs of the Hungarians. As a result of the pre-historic nature of the region, the site is formed on volcanic formations (rhyolite tuff dotted with pumice and quartz) with an incredibly diverse structure which is thinly covered by topsoil and rock debris. High clay content within the soil helps the vines retain moisture, which is important for irrigation particularly in the past warmer and drier vintages. With most of the vines planted in the early 2000s, Úrágya vineyard is south-easterly facing and has a total plantation density of 6000 vines per hectare; 2.5 hectares are Furmint and 0.5 hectares are Pinot Noir.

## VINTAGE

The 2020 vintage was relatively tricky in Tokaj. The growing season began with an unusually mild and dry spring, with heavy downpours disrupting flowering later in the season. The summer was warm throughout and a few rainy spells helped to keep the vines hydrated. Hot temperatures in the summer and autumn helped to fully ripen the grapes and concentrate flavour. Harvest began in warm, dry conditions. However, significant rainfall in October caused further challenges in the vineyard. Careful vineyard management ensured that high quality and well-balanced grapes were hand selected to produce this vintage.

## VINIFICATION

Only made in the very best vintages, the berries are hand selected from the Úrágya vineyard and are transported carefully to the winery. Once there, the clusters undergo a fast and gentle method of destemming and pressing. The must is then fermented and aged in 300 litre Hungarian oak casks (50% new and 50% two years old) for 10-12 months prior to bottling.

## TASTING NOTES

Pale gold in colour, this dry Furmint truly reveals the superb potential of this grape. The nose opens with a lustrous bouquet of nectarine, ripe peach and dried pineapple. There are aromas of elusive spices, vanilla and floral notes. The palate is medium bodied with a delicate texture and notable flavours of pear.