Tokaji Furmint 2021

Tokaj, Hungary





Grape Varieties	100% Furmint
Winemaker	Attila Domokos
Closure	Screwcap
ABV	14%
Residual Sugar	2.11g/L
Acidity	6.8g/L
Wine pH	3.02
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, 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

The Dobogó vineyards are distributed over five hectares in the volcanic heartland of Tokaj, around the village of Mád. These are the first growths of Betsek, St. Tamás, and Úrágya where Furmint, Tokaj's principle grape, can reveal its truest self, that of a very bold, unique, characteristic, fruity yet very mineral variety. The vines are planted on volcanic soils consisting of rhyolite, tuff and clay and produce very low yields. The vines vary in age, and the majority range from 16 years to 50 years old. The younger vines account for 45% of Dobogó's plantings and range from 6 years to 12 years old.

VINTAGE

The 2021 vintage was defined by balance and quality. The season saw ideal levels of precipitation and sunshine hours, resulting in an early harvest of perfectly ripe grapes.

VINIFICATION

The grapes were hand harvested, followed by a secondary selection process on arrival at the winery. After fermentation, the wine was matured in 300 litre 3 year old Hungarian oak barrels for 10 months prior to bottling.

TASTING NOTES

Golden in colour, this wine is regarded as the driest and most mineral Furmints of all Dobogó wines. On the nose, the ripe citrus notes blend with aromas of lime and peach. The palate is dry and characterful, with a continuation of citrus, peach, and peach blossom, that reflect the unique qualities of the Furmint grape.