

## FANNI KERTJE SZAMORODNI 2001

### Tasting Notes and Technical Information

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*A distinctively delicious Tokaji blend from Tarcal, Tokaj. This traditional dry wine has a bouquet of green nuts, almonds, tea leaves, and hints of yeast with abundant botrytis. It is beautifully complex, with powerful acidity and a rich flavor that remains long on the palate.*

**Vintage:** Orsi says: "2001 was a classic year - one of the best vintages for 20 years." The summer was hot and dry with copious rain in June and July. September was dry and warm, creating the perfect conditions for aszú grapes.

**Harvest:** Grapes were picked by hand in the middle of November. The yield was 50 quarts/hectare.

**Varietals:** 80% Furmint, 20% Hárslevelű

**Soil and estate:** The grapes were grown in Fanni Kertje's estate in Tarcal. The soil is primarily loess, with a volcanic substratum. The slopes are primarily south and southwest-facing. The incline is between 10 and 40 degrees.

**Fermentation:** Natural fermentation methods, with a floor developing naturally in barrel. The wines were fermented and aged in small, aged Hungarian oak.

**Aging:** The wine was aged for 3 years in old, small-format Hungarian oak barrels, made of oak from the nearby Zemplén region. It was subsequently aged 13 years in bottle.

#### Other details:

From *Departures Magazine*: "Szamorodni means 'as it comes off the vine,' and as a result, this dark, amber-colored wine may be a bit of a shock—but only in the best way. It has the rich, oxidized taste of an Olorosso sherry. Some of the grapes are subjected to a desirable fungus called botrytis, which is usually the source of world-class sweet wines. But this one, which is held back from release so that it develops in the bottle, is dry, complex and delightful. Serve with a rich stew."

#### Technical data:

- a. Sulphur dioxide at bottling: 168 mg/L
- b. PH: 3.5
- c. Acid (g/L): 5.9 g/L
- d. C6 sugars (g/L): 2.1 g/L
- e. Alcohol percentage: 15%

**Food pairing suggestions:** Best as an aperitif, served between a soup and a main dish. Works especially well with cheese and almonds.

