

FILEP TOKAJI FURMINT-HÁRSLEVELŰ 2022

Tasting Notes and Technical Information

Father and son winemakers Miklós and Gergely Filep make exceptional dry wines on their tiny 2 hectare estate in Tallya, Tokaj. The vines are between 30 and 90 years old. Gergely's low-intervention style of winemaking is perfect for showcasing the incredible geological diversity of Tallya and its surrounding areas. Their first vintage was in 2016.

This is a dry version of the classic Tokaji blend of Furmint (giving structure, acid, and yellow and green fruit) and Hárslevelű (giving honeyed aromatics, stone fruit, and a waxy mouthfeel). Delightfully powerful, with a concentration of fruit and minerals on the nose and palate. Baking spices on the nose, creamy, with green peppercorn, candied lemons, and a long volcanic finish.



Vintage: According to Gergő, 2022 was an extremely dry vintage, but some rainfall before harvest made a great balance in the fruit. The older vines were able to withstand the weather extremes.

Harvest: Grapes were harvested by hand between September 12 and 24, 2022.

Varietals: 83% Furmint, 17% Hárslevelű.

Soil and estate: The wine comes from the Kővágó, Meggyes and Hetény vineyards in Tallya. The soil is comprised of volcanic bedrock and with rhyolite tuff and white rhyolite. The vineyards face southeast and east, and they were planted in the 1980s, 1970s and 1930s (the vines are between 45-99 years old).

Winemaking and Fermentation: Gentle whole bunch press. Fermentation was spontaneous with native yeasts in 500 L five-year-old Hungarian oak barrels, stainless steel tanks, and Speidel microoxidative tanks with no temperature control.

Aging: The wine was aged in the same barrels, steel tanks and Speidel tanks on the lees for 10 months.

Other details: Organic farming (certifying in 2023). Unfiltered and unfined, vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 13/40
- b. PH: 3.15
- c. Acid (g/L): 6.6
- d. C6 sugars (g/L): 1.3
- e. Alcohol percentage: 13.32%