

FILEP TOKAJI FURMINT 2017

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 super limited dry Furmint from 2017 is deep and concentrated, with powerful acidity and a long finish. Flavors like pepper, savory herbs, pears and crabapple.



Vintage: According to Gergő, 2017 was one of the most balanced vintages in recent memory Tokaj. Perfect summer weather gave way to perfect ripening in September.

Harvest: Grapes were harvested by hand on September 16.

Varietals: 100% Furmint.

Soil and estate: The wine comes from the first-class Holdvölgy vineyard in Mád. The soil is comprised of volcanic bedrock and hard white rhyolite. The vineyard faces south and was planted in 1983 (the vines are 40 years old).

Winemaking and Fermentation: Whole bunches were pressed gently, and fermentation was spontaneous with native yeasts in 500 L three-year-old Hungarian oak barrels with no temperature control.

Aging: The wine was aged in the same barrels (three-year-old 500 L Hungarian oak) for 10 months.

Other details: Organic farming (certifying in 2023). Extremely limited wine, only 600 bottles made. Unfiltered and unfined, vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 18/103
- b. PH: 3.04
- c. Acid (g/L): 7.0
- d. C6 sugars (g/L): 1.3
- e. Alcohol percentage: 13.12%