

FILEP TOKAJI HÁRSLEVELŰ 2020

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 Hárslevelű 2020 is mineral and expressive, with spicy, savory flavors like dried apricot, quince, salt and lemon-pepper. Elegant acidity, with a powerful fruit, flower, and mineral profile on the nose and palate.



Vintage: According to Gergő, 2020 was a cooler vintage with sufficient rainfall and a longer ripening period than usual. The result was a great aromatic profile, complex taste with moderate alcohol and nice acidity.

Harvest: Grapes were harvested by hand on September 25.

Varietals: 100% Hárslevelű.

Soil and estate: The wine comes from the Kővágó vineyard in Tállya. The soil is comprised of volcanic bedrock and with rhyolite tuff and white rhyolite. The vineyard faces southeast and was planted in 1970 (the vines are 53 years old).

Winemaking and Fermentation: 90% of the whole bunches were pressed gently, and 10% remained in whole clusters for fermentation. Fermentation was spontaneous with native yeasts in 500 L five-year-old Hungarian oak barrels with no temperature control.

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

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

Technical data:

- Sulphur dioxide at bottling (free/total in mg/L): 11/60
- PH: 3.07
- Acid (g/L): 6.6
- C6 sugars (g/L): 0.8
- Alcohol percentage: 11.59%