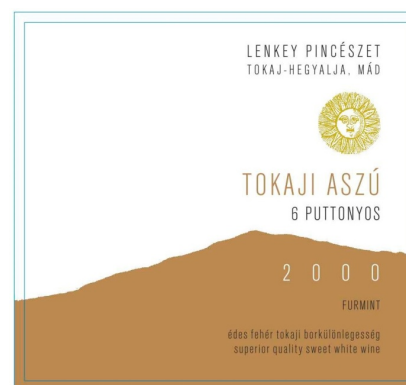


## LENKEY TOKAJI ÁSZÚ 6 PUTTONYOS 2000

### Tasting Notes and Technical Information

---



*Géza Lenkey's father founded their family winery in 1999. Today the winery is 10 hectares, comprised of 15 parcels in 8 different vineyards in Mád and Bodrogkeresztúr.*

*They have been practicing organic since 2005, and were certified organic in 2015. In the cellar, Géza uses no added yeast, sugar, or acid, and does not block malolactic fermentation. He is known for his bold experimental style, especially when it comes to aging his wines.*

*6 Puttonyos Aszú from one of the best Tokaji vintages of the last 30 years. This Aszú was the second vintage that Géza Lenkey Sr. produced at the family estate, and he tragically passed away before the wine was bottled. Yet this wine made the Lenkey name famous in Hungary, synonymous with the finest Tokaji Aszú. Fatty and nutty, with flavors of apricot skin and pepper. Rustic, bold, full-bodied Aszú.*

**Vintage:** 2000 was a warm vintage with ample rainfall. The grapes were healthy, with lots of botrytis.

**Harvest:** The grapes were individually picked from all of Lenkey's vineyards from the end of September to the end of November. The Furmint grapes for the base wine were picked in September from the Nyúlászó dűlő.

**Varietals:** Furmint 100%.

**Soil and estate:** Lenkey's vineyards are southern-facing, and comprised of diverse volcanic soils. Hard rhyolite stones, iron oxide, red clay with detritus, rhyolite clay, and white tuff with zeolite

**Fermentation:** The base Furmint wine was fermented spontaneously with native yeasts in Hungarian oak. After fermentation, the aszú berries are pressed into a "jelly," and the Furmint was poured on the aszú jelly and left for 24 hours.

**Aging:** Aged in second-use 260 L Hungarian oak for 32 months. Additional 2.5 years in bottle before release.

**Other details:** Certified organic farming, no pesticides or herbicides. Low sulfites. 5500 bottles produced.

**Technical data:**

- a. Sulfur dioxide at bottling: 8/188
- b. PH: 3.67
- c. Acid (g/L): 8.9
- d. C6 sugars (g/L): 174
- e. Alcohol percentage: 11.2%

**Awards:** Gold medal at the Annual Competition of Sommeliers in Taiwan; selected as the Aszú in the Ministry of Foreign Affairs wine selection, 2013.