

## LENKEY TOKAJI SZAMORODNI 2017

### Tasting Notes and Technical Information

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*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 and powerful wines.*

*Tokaji Szamorodni is a classic style of Tokaji dessert wine, made from clusters of shriveled and botrytized grapes picked in November. The high botrytis content makes the Szamorodni rich and ageworthy. Flavors like dried apricots, candied melon, celery, and spice on the nose, with honey, smoke and tobacco on the palate.*



**Vintage:** 2017 was a moderately difficult year. No Aszú wine was produced in this vintage, so all of the botrytis berries ended up in this Szamorodni.

**Harvest:** The grapes were harvested by hand on the 15th of November.

**Varietals:** 55% Furmint, 45% Hárslevelű.

**Soil and estate:** The grapes come from the Holdvölgy, Kishegy, Korposd, Vilmány, Hegyfarok, and Úrágya vineyards in Mád. Úrágya is the most mineral vineyard full of hard rhyolite stones. Holdvölgy is an ancient first-class vineyard site rich in minerals, with volcanic tuff and rhyolite. Kishegy and Vilmány are red clay vineyards rich in detritus. Korposd is composed of white tuff with zeolite and red clay, with abundant levels of iron and aluminum. Hegyfarok also has abrasive white tuff soil with zeolite.

**Fermentation and winemaking:** Whole clusters were gently pressed, followed by spontaneous fermentation with native yeasts in 260-310 L Hungarian oak barrels. The wine remained on the lees for 24 hours.

**Aging:** Aged in second-use 260-310 L Hungarian oak barrels for 18 months, on the lees without battonage. The wine spent an additional 2.5 years in the bottle before release.

**Other details:** Organic farming, no pesticides or herbicides. 2109 bottles produced.

#### Technical data:

- a. Sulfur dioxide at bottling (free/total, in mg/L): 25/204
- b. PH: 3.34
- c. Acid (g/L): 6.93
- d. C6 sugars (g/L): 98.1
- e. Alcohol percentage: 11.99%