

VILLA TOLNAY TÜKÖR FURMINT 2019

Tasting Notes and Technical Information

Villa Tolnay is located at the foot of the volcanic Csobánc hill, on the northern shore of Lake Balaton in western Hungary. The ancient volcanic soils and primeval sediments of the former Pannonian Sea give the wines an unmistakably volcanic expression, with distinctive minerality and vibrant acidity. The winery was founded in 2004, and today is comprised of 25 hectares on and around Csobánc.

We love to compare the different expressions of Furmint from all around Hungary. The Tükör Furmint from Csobánc is herbal and juicy, with white flowers, peach, and basalt minerals on the nose, with green herbs and citrus fruits on the palate. Great acidity and a long finish.



Vintage: 2019 was an excellent balanced vintage in Western Hungary.

Harvest: Harvest took place between 15 September and 6 October 2019. The grapes were picked by hand.

Varietals: 100% Furmint.

Soil and estate: The Furmint grapes come from Fekete-Bacs and Csobánc hill. The soils are volcanic and intensely rocky, with clay, sand, basalt, and ancient Pannonian sea sedimentation.

Fermentation: After destemming and a quick press, the wine was spontaneously fermented with native yeasts in 750-1500 L Stockinger oak barrels. Fermentation was on the lees. The wine was then aged for an additional 10 months.

Aging: Aged on the lees for 10 months in 750-1500 L Stockinger oak barrels.

Other details: Very low sulfites added. Certified organic farming, unfiltered and vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 16/79
- b. PH: 3.11
- c. Acid (g/L): 7.1
- d. C6 sugars (g/L): 1.2
- e. Alcohol percentage: 12.64%