

LENKEY VILMÁNY LATE HARVEST FURMINT 2007

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.

The Vilmány vineyard is a historic wine site in Mád. It is 1 hectare, split into two southeast-facing parcels, rich with red clay and volcanic detritus. The late harvest Furmint from Vilmány is spicy and bright, with flavors like clove, allspice, green apple and tangerine.

Vintage: 2007 was an excellent and easy vintage, with ample sunshine and an ideal amount of rainfall. It resulted in great dry wines and aszú wines as well.

Harvest: The grapes were harvested by hand in October.

Varietals: Furmint 100%

Soil and estate: The Vilmány vineyard is volcanic, primarily composed of red clay and detritus. The vineyard is southeast-facing. Géza notes cryptically, "we haven't figured out all of the secrets of the Vilmány – yet."

Fermentation: Natural fermentation methods, including spontaneous fermentation with native yeasts. Full bunches are gently pressed before fermentation. Fermentation was in second use Hungarian oak.

Aging: Aged in second-use 300 L Hungarian oak for 6 months. The wine remained in bottle an additional 9 years until release.

Other details: Certified organic farming, no pesticides or herbicides. 1334 bottles produced.

Technical data:

- a. Sulfur dioxide at bottling: 12/161
- b. PH: 3.17
- c. Acid (g/L): 8.9
- d. C6 sugars (g/L): 78
- e. Alcohol percentage: 11.5%