



PRINT 

Evolúció Late Harvest Tokaj 2015 Affinitás & Evolúció Furmint Furmint

Viticulture

Soil Type :	Volcanic soil with Andezit and Riolite Tufa.
Vine Age :	30 years and older.
Irrigation Type :	No irrigation
Slope :	A selection of fruits from various vineyards, altitude from 150 to 250 meters above sea level.
Harvest Date :	Late October.
Yield (Tons / Hectare):	Very low.



Vinification:

VINTAGE CONDITIONS

The 2015 vintage was exceptional in the Tokaji region with a healthy growing season, continuous summer heat and little rain during fall.

VINIFICATION

This Tokaji Late Harvest is made from 100% Furmint.

Furmint is one of the traditional varietals used to make Tokaj white wines and Aszù when it is blended with Yellow Muscat and Hárslevelű.

The name Furmint is taken from the French word "froment" for the wheat-gold color of the wine it produces.

Evolúció is made from a selection of vineyards especially identified to create a well balanced and food complementing wine.

Hand picked using 25 kg lug boxes, the fruits are selected in the vineyard first and only perfectly ripe fruits are used, a second selection is done in the cellar. The bunches are then pressed using a pneumatic press, the must is then settled. After settling the must is fermented in stainless steel tanks and aged for six months in the tank and then further in the bottle.

Tasting Notes:

Color:	Amber.
Nose:	Intense summer fruits and citrus.
Palate:	It is unctuous and elegant, with dried apricot, juicy mango and plum. Intense and fresh with exceptional acidity.
Other:	This is an elegant and lighter style of Tokaji Late Harvest, will be fairly easy to pair with cheeses, foie gras, prawn served with a honey sauce or chocolate desserts.

Chemical Analysis:

Alc (%):	9
RS (g/l):	96.1
TA (g/l):	6.3
pH:	

914.954.6583 | info@boutiquewines.info
PO Box 7436, Philadelphia, PA 19101