



## *Dobogó Furmint 2004*

*"I am not a Chardonnay"*

**Description** – Light golden yellow in colour. Big bodied wine with discreet vanilla, pear, orange, peach, oleander and ginger on the nose. The palate unfolds vivid round acidity, full and creamy texture. Notably long finish: the wine stays in the mouth for some minutes after swallowing.

This is a young and dynamic wine, with 7-8 years of aging potential.



- Alcohol: 13 %v/v
- Acidity: 6.5 gr/l
- Production volume: 4254 bottles

**Viticulture: Dobogó Furmint 2004** was harvested from the 30 year old vineyards of Betsek in Mád and Palota in Tállya. Vineyards are planted with three of the permitted Tokaj-Hegyalja grape varieties:

- 60% Furmint
- 30% Hárslevelű (*Linden Leaf*)
- 10% Muscat Lunel

Yields are restricted. Short spur pruning has cut yields to an average of 1kg of fruit per vine. The 2004 vintage, the best *Tokaj* has seen in many years, yielded this very original Furmint: uncompromisingly faithful to its origins and terroir, yet vinified in a new way, it marries the character of this autochthonous Hungarian grape variety to new trends.

The vineyards of Betsek and Tállya lie on volcanic soil thus contributing to the mineral aromas of this wine.

**Vinification: Dobogó Furmint 2004** partly fermented in Hungarian oak for 12 months and partly in stainless steel from selected Furmint clones. Released in December 2005.

*Imported by*  
**Dreyfus, Ashby & Co.**  
[www.dreyfusashby.com](http://www.dreyfusashby.com)