

# MANDOLÁS

## 2019

### DESCRIPTION

Mandolás, made from the grape variety Furmint, has evolved since its first vintage in 2000 until reaching vintage 2019. A series of improvements have been taking place in all of its processes, from the vineyard up to its release to market, coexisting in perfect harmony, the most modern winemaking with an ancestral tradition.

In the vineyard we have conducted specific plot selection with an adequate planting density, deeply caring for the grape's maturity level, in order to attain an optimal healthy golden ripe cluster selection. The effort to select old Furmint clones (sourced from the more than 50 years old Petrács vineyard) also helps to improve the quality of Mandolás from vintage to vintage.

The manually harvested bunches are gently pressed and fermentation takes place 50 % in new Hungarian oak barrels and 50 % in stainless steel tanks. 70 % of the wine is aged in oak barrels for 3 months stirring up the lees every week ("batonnage") and for another 3 months in complete peace.

**Mandolás Furmint is a young, fruity wine with a fresh nose and aroma, yet it has body and speaks with a lively acidity.**

### GENERAL INFORMATION

Alcohol by volume - **13.5 %**

Sugar - **2.8 g/l**

Acidity - **6.1 g/l**

Variety - **Furmint**

Average age of vineyard - **25 years**

Vineyard surface area - **91 ha**

Planting density - **5,660 plants/ha**

Altitude - **200 m**

Yield - **5,500 kg/ha – 38.5 Hl/ha**

Harvest - **100 % Hand-picked in 12-kg crates from September 18<sup>th</sup> to October 3<sup>d</sup>**

### 2019 VINEYARD CYCLE

2019 began with a very cold January followed by a mild and extremely dry February and March. After a warm first half of spring, the second half was the coolest in the last 10 years. Extremely hot temperatures during the flowering, being June the warmest month in 10 years followed by a cold July with heavy rainfall. The ripening season was fast, and harvest began the first week of September. The maturation was ideal for dry wines and healthy bunches were picked with good sugar-acidity balance.

### STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 10 years in optimal conditions: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended serving temperature is 10 °C / 50 °F.

### PRODUCTION

88,800 75 cl. bottles, 1,500 Magnum, 100 Doble Magnum.



TOKAJ-OREMUS