

EVOLÚCIÓ FURMINT

2023



Country

Hungary

Region

Tokaj

Varietal

90% Furmint
10% Hárslevelű

Winemaker

Love Over Money
Project

Alcohol Content

12%

Total Sulfur

No data

Residual Sugar

7 g/l

pH

6.5 g/l



HISTORY

Boutique Wine Collection seeks out family-owned, estate-driven producer partners whose passions and ethos are both celebrating and preserving indigenous varieties. For Evolúció, our producer partner must remain anonymous, but is one of the oldest in Tokaj that has been making wine for centuries.

VINIFICATION and MATURATION

Hand-harvested and sent through pneumatic press and into tank for initial fermentation. Aged in stainless steel tanks for 8 months before bottling.

The bottle type, known as a *Tokaji* bottle, is one that is culturally characteristic of the region, certifying both its origin and a level of quality achieved.



VINEYARD

Hundreds of extinct volcanoes are the essence of the terroir in Tokaj, with complex soil types including basalt, loess, lapis, rhyolite, andesite and pockets of clay along the river banks.



TASTING NOTES

Aromas of pear, apple and white flowers with bright and energetic apricot and white peach on the palate. Persistent acidity with a long finish.



FOOD PAIRING

Oysters, salads, sushi, asian dumplings, herbed fish and poultry dishes, fried foods.