



## **Bodvin Orosz Gábor Tokaji 2014(50cl)**

Welcome to the New Old World! Tokaji (adj, from Tokaj, the small town in N E Hungary from which the region takes its appellation) borders the Ukraine and has been making wine since at least the 16th century.

This wine comes from a family owned small vineyard which has been tending the vines for five generations producing handmade boutique wines expressing the winemaker's personality, and the characteristics of the terroir in this renowned valley of Mád in Tokaji. The basin benefits from incredible natural resources and a unique microclimate where the temperature is 4 degrees warmer than anywhere else in the Tokaj region.

50% of the Furmint is oaked and 50% in stainless steel, using slow growing Hungarian oak from the nearby Zemplen Forest. The climate is continental (cold winter, hot summer).

This is not an aszu Tokaji (aszu = shrivelled, ie botrytis in Hungarian) but a late harvest Tokaji, with a fresher, forward style as a result. It is a fresh, fruity wine with good rounded acids making a delightful wine with a clean finish and with tastes reminiscent of stone fruits and acacia honey. It's extremely versatile, and perfect for paté, spicy foods, blue cheese and fruit based desserts. Deliciously moreish, elegant with a seductive long finish.

Producer: Bodvin

Winemaker: Orosz Gábor

Country of Origin: Hungary

Region of Origin: Tokaj

Grapes: Furmint (80%), Harslevelú (20%)

ABV: 11.5%

Closure Type: cork

