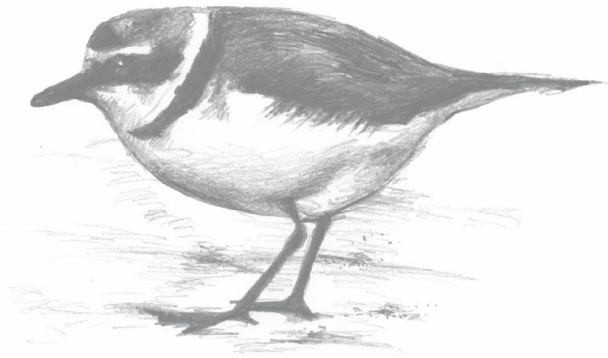


2011 TAMÁS PÓK LEÁNYKA

Aromas of dried fruits mixed with hints of Szeuhan peppercorns, forest floor, and cheese rind. The palate is full bodied with floral notes and stone fruits.



PÓK TAMÁS
LEÁNYKA

Vintage: 2011

Country: Hungary

Region: Eger

Vineyard: Síkhegy (60 year old vines)

Grape Varieties: Leányka

Alcohol Content: 14%

Soil: Bedrock of volcanic rhyolite tuff covered by black nyirok and brown forest soils.

Vinification: The wine was fermented on skins for 7 days and then was racked without pressing into large neutral casks where it was aged on the fine lees for 16 months before being bottled without filtration.

Cases Produced: 120

PÓK TAMÁS

When first meeting the soft spoken and thoughtful Tamás Pók it would be easy to mistake him for a cautious winemaker, but underneath his modest exterior lies one of Hungary's most experienced and innovative wine talents. Beginning his career at the then state run Egervin, and later honing his craft in California, along with a six year stint at the Kecskemét Research Institute before heading up the Antinori funded Hungarian project Eurobor, Pók has always been at the forefront of the Hungarian wine revival. A true genius with grapes, which should come as no surprise considering he began his career as an ampelographer, Pók is a firm believer in the classic blended wine of Eger Bikavér along with the resurrection of the native varietals of Leányka and Zengő.

