

2015 TAMÁS PÓK RIGÓPOHÁR

Dark golden color resulting from 8 days fermentation on skin, spent 24 months in barrel, aged with batonnage technique. Very natural. Delightful notes of Harslevelu flower on the nose. Delicate structure, smooth and balanced, with long finish.



PÓK TAMÁS
RIGÓPOHÁR
FEHÉR HÁZASÍTÁS

Vintage: 2015

Country: Hungary

Region: Eger

Grape Varieties: Furmint, Hárslevelű

Alcohol Content: 13%

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

Vinification: The wine was co-fermented on skins for 8 days with native yeast and aged in barrel for 24 months. Bottled unfined and unfiltered with minimal amounts of sulphur.

Cases Produced: 75

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 Kecske-mét 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 varieties of Leányka and Zengő.

