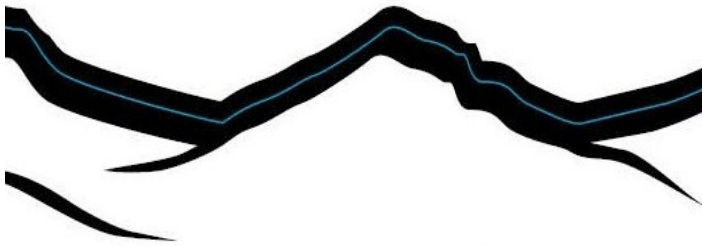


2016 ÁRVAY FURMINT

Medium yellow color with a hint of green. The wine has balanced pear, apple, citrus, raisin and marzipan bouquets. Flavors range from fresh fruits to the salinity of the Tokaj rocks



Tokaji Furmint + 2016

Dry white wine

Vintage: 2016

Country: Hungary

Region: Tokaj

Soil: Volcanic, Obsidian, Rhyolite Tuff, Clay

Grape Variety: Furmint

Vinification: | Pressed with full clusters, then fermented in stainless steel tanks with 20% maturing in barrels.

ÁRVAY

Founded by János Árvay in his hometown of Rátka, Árvay Pince has become a benchmark producer in the Tokaj region. Truly a family affair with János's wife Katalin hosting guests at the tasting room, their daughter Angéliká, a holder of the WSET diploma, running the business and marketing sides of the winery, and their son Szabolcs beginning to take over the reigns of the winemaking. The Árvay family are very aware of the legendary status of Tokaj in the history of wine and are committed to once again putting it on the world's stage.

The family's vineyards are almost entirely grown on volcanic soil, allowing their grapes to keep great acidity and minerality, traits that have become trademarks of the Árvay wines. In keeping with the traditions of Tokaj, Árvay produces the classic late harvest and Aszú wines, but is also focusing more and more on dry wines made from Furmint, Hárslevelű, Muscat Lunel, Sauvignon Blanc, and Chardonnay.

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