

2018 ÁRVAY TOKAJI ÉDESEM

This aromatic wine has it all in its name, as 'Édesem' means My Sweetheart. Starting from the warm medium gold color to the candied orange and melon notes mixed with ripe melon, tropical fruits, rose and a little white pepper, this wine has it all. Wine transforms into liquid tropical fruit salad in the mouth with mango, papaya, orange and grapefruit dominating. Says a beautiful farewell with a vanilla and rose finish.



Vintage: 2018

Country: Hungary

Region: Tokaj

Soil: There is a clearly visible trace of a geyser at the southern slope of the vineyard, and there is a significant amount of bentonite mineral. At the top of the hill over the quartzite rocks the actual soil is shallow and obsidian; wood opal has been found there.

Grape Variety: Muscat Lunel

Vinification: Grapes soaked for 4 days before pressing on traditional press machine and fermented in stainless steel tank

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 Angélik, 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.

