

2018 ÁRVAY HÁRSLEVELŰ

Restrained bouquet of white petal flowers, apple blossom, fresh apple, pear and almonds. Along with balanced acidity, fruits, specially grapefruit is noticeable on the palate. Finishes off with vegetal notes and salty flavours coming from the rocks



Vintage: 2018

Country: Hungary

Region: Tokaj

Soil: Volcanic, Obsidian, Rhyolite Tuff, Clay

Grape Variety: Hárslevelű

Vinification: | Pressed whole cluster, then fermented in stainless steel tanks to preserve freshness.

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.

