

2018 HOMOKY SAS ALJA HÁRSLEVELŰ

Aromas of apples and pears that carry on into the palate, which is framed by exotic spices and tart acidity. A very succulent and approachable wine.



Vintage: 2018

Country: Hungary

Region: Tokaj

Village: Tállya

Vineyard: Sas Alja

Grape Varieties: 100% Hárslevelű

Alcohol Content: 13.9%

Vinification: The grapes were not crushed instead left whole cluster. Spontaneous fermentation took place in stainless steel tank. The wine was aged in stainless steel tanks to preserve freshness before being bottled unfiltered, unfiltered.

Growing up in a winemaking family: both the vineyard and the cellar has functioned as playground for Dorka Homoky from an early age. Even though winemaking was the foundation of her childhood and a giant part of her heritage. Dorka originally decided to study film theory and philosophy after high school. After a while though the draw to the vineyards became just too great.

She began to taste wines, read and learn more about them, and visit wine regions and winemakers. Studying enology and viticulture in Budapest and a semester in Lyon she received her diploma in 2018. Finally, after a stint in New Zealand she returned home to begin the process of becoming the fourth generation to run the family estate.

