

# 2019 HOMOKY BÁRTFAI FURMINT

Brisk and full of fresh fruit and tight acids. A wonderfully balanced wine, which is a perfect complement to any dinner table.



**Vintage:** 2019

**Country:** Hungary

**Region:** Tokaj

**Village:** Tállya

**Vineyard:** Bártfai

**Grape Varieties:** Furmint

**Alcohol Content:** 13.4%

**Vinification:** Hand-picked and carefully selected, at the beginning of September. The grapes were not crushed instead left whole cluster. Spontaneous fermentation took place in stainless steel tank 1/3 of the wine was aged in oak barrels for 2 months. The rest stayed in stainless steel tanks on the fine lees before being bottled unfinned and 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 wine-making 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.

