

2020 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: 2020

Country: Hungary

Region: Tokaj

Village: Tállya

Vineyard: Bártfai

Grape Varieties: Furmint

Alcohol Content: 13%

Vinification: Hand-picked and carefully selected, at the beginning of October. The grapes were not crushed instead left whole cluster. Spontaneous fermentation took place in stainless steel tank and aging was done in oak barrels on lees. Bottled without fining or filtering.

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.

