

# **Szent Tamás Dongó 2016**

single vineyard Furmint  
Mád, Tokaj



**Vintage:** 2016

**Style:** Dry White Wine

**Characteristics:** The base rocks andesite and andesite debritus covered by deep dark soil coloured by volcanic ash. It is rich in clay minerals, primarily zeolite, therefore the wines of the vineyard are complex and highly mineral. The structure of the Dongó Furmint is dominated by layered acidity, the fruity character of the Furmint variety and the notes of the 10 months ageing in second and third filled "zempléni" oak barrels.

**Variety:** Furmint

**Place of origin:** Tállya

**Vineyard:** Dongó

**Method of cultivation:** Middle cordon

**Harvest time:** September

**Vinification:** Fermented and aged in new and second filled 300l Zempléni oak barrel. Bottled after 10 months barrel ageing

**Ageing potential:** Ready to drink, with 10+ years ageing potential.

**Alcohol content:** 12 % V/V

**Acidity:** 7 g/l

**Residual sugar:** 3,6 g/l