

MANDOLÁS

2020

DESCRIPTION

Made from the Furmint grape variety, Mandolás has been evolving from the first vintage in 2000 right up to the 2020 vintage. Improvements have been made to every process, from the vineyard up to its launch to market; the most modern winemaking coexisting in perfect harmony with an ancestral tradition.

We selected specific plots in the vineyard with a suitable planting density, closely monitoring the grape ripening, in order to obtain the best possible selection of healthy, golden, ripe bunches. The work to select old Furmint clones (sourced from the over 50-year-old Petrács vineyard) also helps improve the quality of Mandolás from vintage to vintage.

The hand-picked bunches are gently pressed, with 30 % fermentation in new Hungarian oak barrels and 70 % in stainless steel tanks. 70 % of the wine is aged in oak barrels for 3 months, stirring the lees every week ("batonnage"), before being left untouched for a further 3 months.

Mandolás Furmint is a young, fruity wine with a fresh nose and aroma, but with body and a lively tone of acidity.

As 2020 was a cold vintage, freshness and floral aromas characterise this MANDOLÁS.

GENERAL INFORMATION

Alcohol by volume - **13,5 %**

Sugar - **2.2 g/l**

Acidity - **7.1 g/l**

Variety - **Furmint**

Average vineyard age - **25 years**

Vineyard surface area - **100 ha**

Planting density - **5,660 plants/ha**

Altitude - **150 - 300 m**

Yield - **6,300 kg/ha – 36.5 hl/ha**

Harvest - **Hand-picked in 12 kg crates from 15 September to 3 October**

2020 VINEYARD CYCLE

The winter was mild and rainy without any cold damage. November and December were the rainiest months in the past 10 years.

Spring was cold and dry, however. Budbreak occurred normally on the expected dates, but subsequent growth was slower. Rainfall was abundant in April and May.

Summer was also cold and very rainy, with flowering normal, but veraison was somewhat delayed. The weather changed after August 15, with the summer becoming drier and very sunny, which really helped the grapes to ripen. September remained dry and sunny, good ripening weather.

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 15 years if stored in the ideal conditions of: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended drinking temperature is 18 °C / 64 °F.

PRODUCTION

80,556 Burgundy, 1,444 Magnum and 100 Double Magnum bottles.

