

# MANDOLÁS

## 2021

### DESCRIPTION

Made from the Furmint grape variety, Mandolás has evolved since its first vintage in 2000. Improvements have been made at all stages, from the vineyard to its commercial release, harmoniously combining the latest wine-making techniques with age-old traditions.

In the vineyard, we look for plots with the right density of planting, paying special attention to the ripeness of the grapes to ensure a good selection of golden, ripe and healthy clusters. Our efforts to seek out old Furmint clones (sourced from the Petrács vineyard, more than 50 years old) also help to improve the quality of Mandolás every vintage.

The hand-selected grapes are gently pressed before fermentation, which takes place in new Hungarian oak barrels (20%) and stainless steel vats (80%). Seventy per cent of the wine is aged in Hungarian oak barrels for three months with weekly stirring of the lees (batonnage) and a further three months of complete rest.

**Mandolás Furmint is a young, fruity wine with fresh aromas, yet it is full-bodied and expressive with bright acidity.**

**As 2021 was an extremely cold vintage, this Mandolás shows great freshness and floral aromas. Its vibrant acidity lends this wine enormous ageing potential.**

### GENERAL INFORMATION

Alcohol by volume - **13 %**

Residual sugar - **2.3 g/l**

Acidity - **7.8 g/l**

Varieties - **Furmint**

Average age of the vineyard - **25 years**

Vineyard surface - **100 ha**

Vineyard surface harvested for Mandolás - **33 ha**

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

Elevation - **150 - 300 m**

Yield - **5,800 kg/ha - 33,5 hl/ha**

Harvest - **from 13 September until 1 October**

### 2021 GROWING SEASON

**Winter:** normal weather, both in terms of temperature and rainfall, and no frost damage.

**Spring:** cold, windy and wet. It was the coolest spring for 10 years, with temperatures 3°C below average. Budbreak was delayed by two weeks and growth was also slow.

**Summer:** warm weather at the start and just a little rain but no extreme heat. Flowering was quick but it was delayed by a week. The cool weather returned in August with average rainfall.

**Autumn:** September was dry but cool. Temperatures during the harvest were slightly cooler than the average.

### STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it has a cellaring potential of approximately 15 years if kept in optimal conditions: 12-14 °C and 60 % relative humidity.

Best served at 11 °C.

### PRODUCTION

109,800 Burgundy-shaped standard bottles, 1,600 Magnum and 100 Double Magnum.

