

EVOLÚCIÓ EVOLÚCIÓ LATE HARVEST TOKAJ FURMINT

TOKAJ-HEGYALJA • NORTH HUNGARY • HUNGARY • EUROPE

TECHNICAL DETAILS

The Estate

Affinitás & Evolúció come from the Tokaj region in Hungary. Tokaj is synonym of dessert wines and takes its name from the town of Tokaj-Hegyalja in the northern part of the country. Tokaj is a UNESCO World Heritage site since 2002.

Wine Making

This Tokaji Late Harvest is made from 100% Furmint. Furmint is one of the traditional varieties used to make Tokaj white wines and Aszú when it is blended with Yellow Muscat and Hárslevelű.

The name Furmint is taken from the French word “froment” for the wheat-gold color of the wine it produces. Evolúció is made from a selection of vineyards especially identified to create a well-balanced and food-complementing wine.

Food Suggestions

Pairs well with desserts.

TASTING NOTES

This Tokaji Late Harvest is made from 100% Furmint. Evolúció is made from a selection of vineyards to create an intense summer fruit flavor, matched with citrus and dried apricots, juicy mango, and plum. This delicious wine ends with an intense and fresh acidity.

Furmint grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 375mL (12 pc)
- ABV%: 9
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

