

EVOLÚCIÓ EVOLÚCIÓ DRY FURMINT

TOKAJ-HEGYALJA • NORTH HUNGARY • HUNGARY • EUROPE

TECHNICAL DETAILS

The Estate

Evolúció comes 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

While the Tokaj region of Hungary is renowned for its dessert wines, the grape can also be vinified as a dry wine if the grapes are picked early and aged in stainless steel. This white is 100% Furmint, completely unoaked, and just slightly off dry. It has a nice fruit-driven roundness but lots of acidity, that makes it easy to drink!

Food Suggestions

Pairs well with grilled fish with spicy mango salsa, roasted vegetables over saffron couscous, and chicken paprikash.

TASTING NOTES

Aromatic and flavorful, it's bursting with citrus, green apples, apricots, floral and mineral notes. The palate is slightly off-dry, ripe with rich flavors of stone fruits and citrus.

Furmint grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Screw-Cap
- ABV%: 11.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

