

FURMINT BETSEK SELECTION 2022

In every sip of Betsek, you'll find the spirit of the place: mineral, pure, characterful. The vines facing east and southeast wake to the gentle morning sun, while the rhyolite tuff soil tells its story — of salinity, depth, and layers upon layers. Behind the fruity aromas lies a subtle spiciness, and alongside citrus and white-fleshed fruits, Furmint's salty, chalky character shines through. This wine does not flatter — it deepens. Like a quiet conversation with the hill itself.

TECHNICAL DATA



- Dryness/style: dry
- Packaging: 750 ml
- Residual sugar content: 3,5 g/l
- Alcohol content: 12,5 %
- Acid content: 5,6 g/l
- Winemaking: after hand harvesting in small crates, immediate processing, fermentation in steel tanks, 9 months aging in used barrels
- Bottling date: August 2023
- Market launch date: November 2025

VITOLOGICAL DATA

- Grape variety: Furmint
- Production area: Tokaj Wine Region, Mád, Betsek vineyard
- Plantation age: 50 years
- Cultivation method: medium height cordon
- Harvest date: 31.08.2022