



## FULEKY TOKAJI KABAR VINNAI

£22.00

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SKU: HUFTKV

Categories: [Soft & Round](#), [Tokaji](#), [White](#), [Hungary](#), [Dry](#), [Fuleky Estate](#), [£20 - £49.99](#), [Vegan](#)

Founded in 1998, Fuleky estate now owns 25 hectares of vineyards in some of the best sectors of the Tokaj wine region, mainly in M  d, Tokaj, Tarcal and Bodrogkereszt  r villages. The 18th century Baroque winery is located at the center of Bodrogkereszt  r and went under renovation in 2011 using local stones and oak, combined with modern materials, while keeping the feel of the original building. Fuleky produces a range of wine styles from indigenous varieties which combine intensity, complexity and

finesse.

Kabar is a little known indigenous grape variety of Hungary, which in fact a recent crossing of Bouvier and Harslevelu. It can be found in the Vinnai vineyard of the Tarcal village where it grows on a loess soil laying on an andesite bedrock.

The wine is fermented in 400 litre old Hungarian oak barrels, then aged in oak on its fine lees for a further 7 months.

**Grape:** 100% Kabar

**Tasting Note:** Lifted nose of white peach, nougat, vanilla and hawthorn. Powerful yet supremely elegant with a creamy, refined palate that finishes fresh and long. A great alternative to top-quality white Burgundy.

**Food Match:** Grilled scallops with pea puree, coronation chicken.

**Farming Practices:** Contains

Sulfites

Vintage: 2017

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