




H A R S Á N Y I

TOKAJ  
SÁROSPATAK





*“There is something magical about the elemental presence of nature, and there is also something magical about the human mind and its ever-existing endeavor for creation.*

*From time to time their encounter brings the greatest perfection to life, one might call it pure catharsis.”*



## PROLOGUE

Harsányi vineyards are located in North East Tokaj-Hegyalja next to the town of Sáropatak formed by four main hillsides (Dűlő): **Ciróka**, **Királyhegy**, **Megyer**, and **Kútpatka**. This four dűlő create a southern-facing valley that acts as a natural amphitheater. The core of the land is the 6-hectare Ciróka Dűlő that has been in the Harsányi family's possession since 1877. Today the estate has 13 hectares under vine and a further 9 hectares available for vineyard area. The surrounding forest operates as a natural air-conditioning providing constant airflow from the top of the hills, which is very important on the warmest summer days as it mitigates the heat absorption of the south-facing aspect and contributes to achieving the optimal ripeness and acidity level. The wines from our vineyards have steely acidity and elegant body. They have classic flinty minerality known as a benchmark characteristic of the wines of Tokaj-Foothills. Organic viticulture was introduced to the land in 2020, and ever since we have been implementing new sustainable and organic solutions to improve our organic approach to winemaking and viticulture.

We believe in the fantastic connection between the terroir and the Furmint, the heritage from our ancestry, and the innovative technologies that help capture our wines' terroir and varietal characteristics





## CONNECT TO THE TERROIR

Furmint and Hárslevelű are perfect mirrors of the terroir. It is imperative to capture the unique volcanic characteristics that create the energetic acid backbone in our single vineyard Furmint.

**CIRÓKA** | Predominantly 20-40 years old **Furmint** and **Hárslevelű**. The base rock of the slope is rhyolitic tuff covered with argillaceous clay soil. The slope has a favorable southwesterly position. **Ciróka Furmint Single Vineyard** is one of our signature wines with full-body and elegant acidity accompanied by ripe quince notes.

**MEGYER** | 25-35-year-old **Furmint**, **Hárslevelű**, and some **Muscat Lunel** planted in this vineyard. The history of **Megyer hill** in Sárospatak reaches back to the Middle Ages. Varied soil structures and heterogenous composition characterize the gentle southwestern slope. The slope has high amounts of clay and fine kaoline grain with a porous structure in the rocky ground. **Megyer Furmint Single Vineyard** is a structured wine with cloves and toast notes.

**KIRÁLYHEGY** | **Furmint**, **Hárslevelű**, and **Muscat Lunel** are grown in this territory on 20 to 30-year-old highly productive vine stocks. Királyhegy is the oldest historic vineyard of Sárospatak. The southeastern and gentle slope has thin topsoil based on rhyolitic tuff, although there are spots of andesite. The **Királyhegy Furmint Single Vineyard** has tense acidity with vibrant minerality. The wine usually has good potential for aging that develops petrol and dry hay flavors. The slope gives the majority of the grapes for our single-varietal **Hárslevelű**. Our **Hárslevelű** has a fantastic fresh lime zest character with peach and white flowers.

**KÚTPATKA** | We find **Furmint** and **Hárslevelű** in the territory with vines ages up to 40 years. It is the highest hillside of the land with a very steep and south-facing slope. The vineyard has a high concentration of rhyolitic tuff with ferric oxide precipitations. The soil structure is compact and rocky. **Kútpatka Furmint Single Vineyard** has a good acid structure with high flavor concentration and complexity.





## TOKAJ SPECIALITIES & RARITIES

Certain wine styles give a wine region recognition and reputation. Botrytis-influenced wines are classic Tokaj specialties and they add a significant part to our identity.

**ASZÚ** | Important wine style of Tokaj. The wine is made by carefully selected shriveled berries influenced by noble rot. Hand-harvest is a must for this wine. Production only happens in the best vintages. After 2-3 years of aging in new oak, it becomes an outstandingly rich and complex sweet wine. We are very proud of our **Aszú 6 Puttonyos 2016** was awarded the platinum medal with 97 points from Decanter London.

**SZAMORODNI** | The little brother of Aszú. It is made from noble rot-influenced grape clusters. It is full-bodied with an oily texture and subtle botrytis characteristics. Oak aging lasts for a minimum of 18 months.

**DRY SZAMORODNI** | A real Tokaj rarity. This wine, just like its sweet counterpart, is made from botrytis-influenced grape clusters. The wine is aged in oak barrels under flor for 1-2 years. **Dry Szamorodni 2015** has an elegant walnut and raisin flavor profile accompanied by concentrated dried apple and pear notes.

**HŐS “Fordítás”** | One of the old wine styles in Tokaj  
This wine is made by reusing Aszú berries after Aszú winemaking. Aszú berries have such a high acidity and flavor concentration that they can be used again. The name “Fordítás” means turnover implies the method of winemaking. We soak the Aszú berries again in the marriage of a selection of late-harvest and base wines. The final result is a concentrated and complex sweet wine with subtle botrytis characteristics.





## LATE HARVEST

Sweet wines are also made in the reductive style to highlight the varietal characters and to produce less sweet and more approachable options for wine drinkers.

**HÍZELGŐ** „*Flattering*” | The wine is 100% Furmint and made from grapes harvested in late September and early October. Fermentation and aging go through in stainless steel tanks. This wine shows well-defined quince and pear notes with silky apricot jam.

**HERCEGNŐ** „*Princess*” | 100% Muscat Lunel. Aromatic sweet wine with a focus on primary aromas and flavors. The wine is rich in notes of honey, mandarin, and acacia.





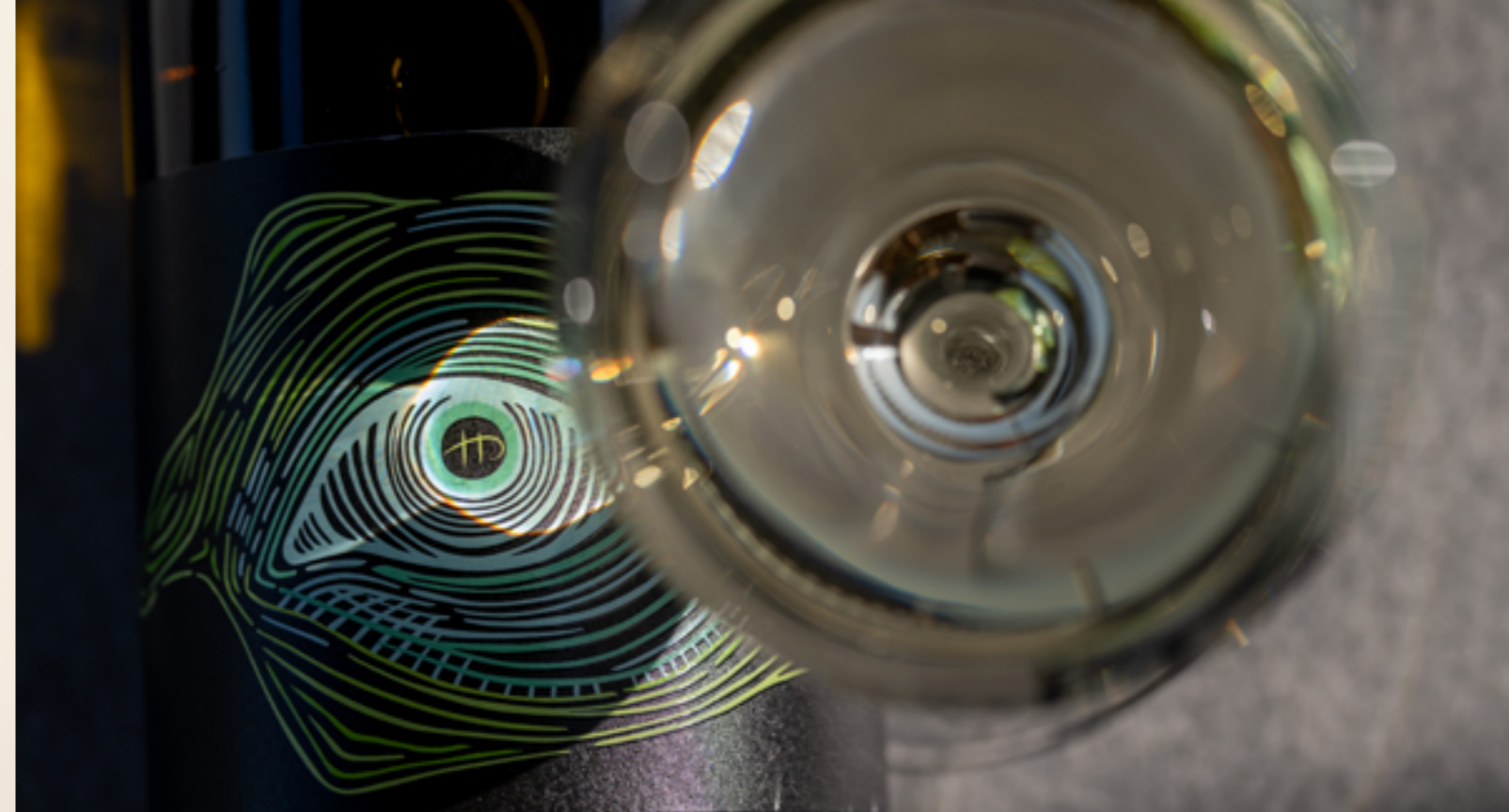
## BOHEMIAN WINES

These wines represent fresh and reductive wine styles varies from dry to semi-dry. The colorful labels communicate the cheerful and easy drinking style.

**TOKAJ EYE** {DRY CUVÉE} | The estate wine is composed of 70% Furmint, 20% Hárslevelű, and 10% Muscat Lunel. This wine is made entirely by reductive technology, although about 15 - 45 % of the whole batch spends a few months in second-filled barrels for texture and integration. This wine celebrates the marriage of the three flagship varieties of Tokaj by showing the **Furmint's** minerality and acidity, the **Hárslevelű's** fruitiness, and the **Muscat Lunel's** spicy scents.

**HUSS!** {DRY - OFF-DRY} | 100% Muscat Lunel. The wine has a floral and perfumy scent of honey, acacia, and mandarin. On the palate, it has an oily texture with notes of honey and classic muscat notes.

**HABCSÓK** {SPARKLING WINE} | 51% Furmint 30% Muscat and 19% Hárslevelű. Spumante method sparkling wine. It has fresh apple and orange notes with a touch of a flower.





## ENOTOURISM

Wine-making is our main passion however, hospitality is also close to our hearts. We like to share with others all the beauty and joy that our land provides.

**DŰLŐBISZTRÓ** | Undoubtedly, it is always best to taste wines where they are made. The embrace of our vineyards, the burbling of the river Bodrog, and foothill breezes will make every bite more savory, every conversation more meaningful, and every sip of wine a lasting memory. With a beautiful view of the landscape of the surrounding peaks and valleys, our Dűlőbistro is a truly magical venue. It is a perfect place for hungry and thirsty adventurers and a must-visit spot for food and wine enthusiasts.

**CUVÉE EVENT HOUSE** | The Event House was born by renovating and converting an 18th-century building. By conserving the cross-vault hallways, the original wooden doors as well as the wine cellar, our aim was to retain the rustic atmosphere of the building, and at the same time to combine it harmoniously with modern characteristics to meet new needs. And for those who are looking for something unconventional and out of the ordinary.

**RETEL VITÉZ GUEST HOUSE** | Our guest house provides multiple room size options for our visitors. The building is located in close proximity to the historical castle of Sárospatak.





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