



# Evolúció

Great wines based in Tokaj, Hungary.

Evolúció produces classic Hungarian dessert style Tokaj, a “dry” style of Furmint white wine, sparkling wine & a Blaufränkisch from the Burgenland region of Austria — Burgenland in the east near the Hungarian border and it is the oldest vine growing region in the country.


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

Expressed as a dry white wine, Evolúció’s Furmint is a crazy fun complex wine value both refreshing & rich at the same time with great acid.

Evolúció Tokaj 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 Vineyards are blessed with a wide variety of volcanic soils. This diversity of soils, with riolit, andezit, riolituffa and andezituffa, not only retain heat beautifully to ripen grapes evenly, they also develop the rich fruitiness in the final wine and impart a remarkable mineral character. This combination of fruit and minerality is the ideal combination to make exceptional wines with a good aging potential.

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