



WINE SYSTEM
TRUST YOUR SENSES

WEINPASS

Tokaj-Hétszolo Dry Furmint Bio Weingut: Tokaj-Hetszolo



DETAILS

Art:	Weißwein
Jahrgang:	2015
Land - Region:	Ungarn - Tokaj-Hegyalja
Rebsorte:	Furmint
Geschmacksrichtung:	trocken
Flascheninhalt:	0.75 l
Qualität:	OEM (Oltalom alatt álló eredetmegjelölés) Tokaj
Alkohol in vol. %:	13,00 vol. %
Restzucker:	3,90 g/l
Säure:	5,50 g/l
Ausbau:	Edelstahl
Allergene:	enthält Sulfite

Auszeichnungen

Gold internationaler bioweinpreis 2016

Weinbeschreibung

Vintage: After a light, dry winter and spring we had an also dry but very hot summer. Thanks again to the organic viniculture we could harvest well matured grapes, however with smaller berries. The wines from this hot and dry vintage are beautifully fruity and has a charming elegance. Tasting notes: Very intense, fruity and beautiful nose. We get the same on palate. The wine is well balanced and with the tropical fruit flavors we also get elegant acidity and mine ...

Speiseempfehlung

Food recommendation: To be honest it is a real pleasure to drink it on its own but would work well with seafood, any but grilled fish, with green, fresh salad only olive oil on it or with lighter white paste dishes.

Vinifikation

6 month on fine lees, batonnage

Weingutbeschreibung

The Tokaj Hétsz?l? estate's unique and first class vineyards are situated on the southern slopes of Mount Tokaj. In 1502, the Garai family assembled seven parcels of land which became the Tokaj Hétsz?l? estate. The vineyards cover 55 hectares where a favorable climate, the unique soil and grape varieties prone to "noble rot" produce Hétsz?l? wines of exceptional harmony and unique complexity, a velvety quality and flavor characteristic of loess soil. The Hétsz?l? Estate also includes the historical Rákóczi Cellar. Its history goes back to the ...