



WINE SYSTEM  
TRUST YOUR SENSES

## WINE PASSPORT

### Tokaji-Hétszőlő Furmint Dry Selecion Winery: Tokaj-Hetszolo



#### DETAILS

Type of wine:	<b>white wine</b>
Vintage:	<b>2016</b>
Country - region:	<b>Ungarn - Tokaj-Hegyalja</b>
Variety of vine:	<b>Furmint</b>
Taste:	<b>dry</b>
Bottle volume:	<b>0.75 l</b>
Quality:	<b>OEM (Oltalom alatt álló Erdetmegjelölés) PDO</b>
Alcohol in vol. %:	<b>13,70 vol. %</b>
Residual sugar:	<b>2,60 g/l</b>
Acid:	<b>7,00 g/l</b>
Aged in:	<b>Wooden barrel</b>
Allergenes:	<b>contains sulfites</b>
Drink at:	<b>13 °C</b>
Lagerfähig bis:	<b>2026</b>

#### Awards

**Grand Gold PAR Wine Award International 2019**

#### Weinbeschreibung

Elegant nose with nice minerality, pear, apple and white flowers. Barrel usage is nicely integrated both in nose and on palate. Lovely acidity and complex, elegant body with promising potential and length.

#### Food recommendation

Good match with grilled fish, sea food, poultry, with white pasta and medium aged cheeses.

#### Vinification

6 months used oak, weekly batonnage

#### Winery description

The Tokaj Hétszőlő 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 Hétszőlő estate. The vineyards cover 55 hectares where a favorable climate, the unique soil and grape varieties prone to "noble rot" produce Hétszőlő wines of exceptional harmony and unique complexity, a velvety quality and flavor characteristic of loess soil. The Hétszőlő Estate also includes the historical Rákóczi Cellar. Its history goes back to the ...