



WINE SYSTEM
TRUST YOUR SENSES

WEINPASS

Tokaji Sárga muskotály Weingut: Tokaj-Hetszolo



DETAILS

Art:	Weißwein
Jahrgang:	2019
Land - Region:	Ungarn - Tokaj-Hegyalja
Rebsorte:	Furmint
Geschmacksrichtung:	trocken
Flascheninhalt:	0.75 l
Qualität:	OEM (Oltalom alatt álló Eredetmegjelölés) PGO
Qualität (EU):	Protected Designation of Origin (PGO)
Alkohol in vol.%:	11,22 vol.%
Restzucker:	5,50 g/l
Säure:	6,30 g/l
Ausbau:	Andere
Allergene:	enthält Sulfite
Trinktemperatur:	12-13 °C
Lagerfähig bis:	2028
Besonderheiten:	extraktbetoner Wein
Auszeichnung:	none

Auszeichnungen

Grand Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Weinbeschreibung

Charming nose which has elegant notes like white blossom, elder-flower and some tropical fruits. We get the same aromas on palate too which are accompanied with refreshing acidity and some nice minerality. The tiny residual sugar content just makes this wine even more fruity and charming.

Speiseempfehlung

Marries well with fruit salad, or light fish dishes where you have some citrus in the sauce. And of course, you can enjoy this wine on its own.

Vinifikation

Shriveled berries, stainless still fermentation and aging

Weingutbeschreibung

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