



WINE SYSTEM  
TRUST YOUR SENSES

## WINE PASSPORT

**Tokaji Sárga muskotály**

**Winery: Tokaj-Hetszolo**

### DETAILS

Type of wine:	white wine
Vintage:	2019
Country - region:	Ungarn - Tokaj-Hegyalja
Variety of vine:	Furmint
Taste:	dry
Bottle volume:	0.75 l
Quality:	OEM (Oltalom alatt álló Eredetmegjelölés) PGO
Quality (EU):	Protected Designation of Origin (PGO)
Alcohol in vol. %:	11,22 vol. %
Residual sugar:	5,50 g/l
Acid:	6,30 g/l
Aged in:	Others
Allergenes:	contains sulfites
Drink at:	12-13 °C
Lagerfähig bis:	2028
Specialty:	extract-accented wine
Award:	none

### Awards

**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.

### Food recommendation

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.

### Vinification

Shriveled berries, stainless still fermentation and aging

### Winery description

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 ...

