



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Tokaji Sárga muskotály

Bodega: Tokaj-Hetszolo

DETAILS

Tipo de producto:	Vino blanco
Añada:	2019
País de origen - Región:	Ungarn - Tokaj-Hegyalja
Variedades:	Furmint
Sabor orientativo:	dry
Contenido de la botella:	0.75 l
Calidad:	OEM (Oltalom alatt álló Eredetmegjelölés) PGO
Calidad (EU):	Protected Designation of Origin (PGO)
Grado alcohólico (% vol.):	11,22 vol.%
Azúcar residual en g/l:	5,50 g/l
Acidez:	6,30 g/l
Elaboración:	Otros
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	12-13 °C
Lagerfähig bis:	2028
Características especiales:	vino con aroma a extracto
Premios obtenidos:	none

Premios obtenidos

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.

Recomendado con el siguiente plato...

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

Descripción del viñedo

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 ...

