



WINE SYSTEM
TRUST YOUR SENSES

PASSEPORT POUR LE VIN

Tokaji Sárga muskotály

Domaine viticole: Tokaj-Hetszolo

DETAILS

Type:	Vin blanc
Millésime:	2019
Pays - Région:	Ungarn - Tokaj-Hegyalja
Cépage:	Furmint
Douceur:	sec
Unité:	0.75 l
Appellation:	OEM (Oltalom alatt álló Eredetmegjelölés) PGO
Appellation (EU):	Protected Designation of Origin (PGO)
Teneur en alcool (% vol.):	11,22 vol.%
Sucre résiduel:	5,50 g/l
Acide:	6,30 g/l
Elevage:	Autres
Allergènes:	contient des sulfites
Température de dégustation:	12-13 °C
Lagerfähig bis:	2028
Particularités:	vin aromatisé aux extraits
Prix obtenu:	none

Prix obtenus

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.

Conseil de mariage de mets

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

Description du domaine

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 ...

