



WINE SYSTEM
TRUST YOUR SENSES

PASSAPORTO DEL VINO

Tokaji Sárga muskotály

Azienda vinicola: Tokaj-Hetszolo



DETAILS

Tipo di vino:	Vino bianco
Annata:	2019
Paese - Regione:	Ungarn - Tokaj-Hegyalja
tipo di vitigno :	Furmint
Sapore:	Secco
Bottiglie capacity:	0.75 l
Qualità (DO):	OEM (Oltalom alatt álló eredetmegjelölés) PGO
Qualità (EU):	Protected Designation of Origin (PGO)
Alcol in vol. %:	11,22 vol. %
Zuccero residuo :	5,50 g/l
Acidità:	6,30 g/l
Maturazione:	Altro
Allergeni:	contiene solfiti
Temperatura a cui va bevuto il	12-13 °C
Lagerfähig bis:	2028
Caratteristiche speciali ☐☐:	vino aromatizzato all'estratto
Premiazioni:	none

Premiazioni

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.

Abbinamenti

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.

Vinificazione

Shriveled berries, stainless still fermentation and aging

Descrizione dell'azienda vinicola

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 ...