



WINE SYSTEM
TRUST YOUR SENSES

PASSEPORT POUR LE VIN

Tokaji Late Harvest

Domaine viticole: Tokaj-Hetszolo

DETAILS

Type:	Vin blanc
Millésime:	2020
Pays - Région:	Ungarn - Tokaj-Hegyalja
Cépage:	Furmint
Douceur:	doux
Unité:	0.5 l
Appellation:	OEM (Oltalom alatt álló Eredetmegjelölés) PGO
Appellation (EU):	Protected Designation of Origin (PGO)
Teneur en alcool (% vol.):	11,41 vol.%
Sucre résiduel:	62,20 g/l
Acide:	6,08 g/l
Elevage:	Autres
Allergènes:	contient des sulfites
Température de dégustation:	12 °C
Lagerfähig bis:	2033
Prix obtenu:	none

Prix obtenus

Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Weinbeschreibung

In its nose we can find citrus, elderflower, linden blossom and fresh tropical fruit notes. We enjoy the same fruits on palate too along with some elegant minerality and acidity. The residual sugar and refreshing acidity give an excellent balance.

Conseil de mariage de mets

Classic pairing is with goose liver and with desserts. It works perfectly with Asian and Indian food.

Vinification

Shriveled berries, Stainless still fermentation and aging

Description du domaine

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 ...

