



WINE SYSTEM
TRUST YOUR SENSES

WINE PASSPORT

Tokaji Furmint Dry Winery: Tokaj-Hetszolo



DETAILS

Type of wine:	white wine
Vintage:	2020
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. %:	13,36 vol. %
Residual sugar:	2,70 g/l
Acid:	6,70 g/l
Aged in:	Others
Allergenes:	contains sulfites
Drink at:	12 °C
Lagerfähig bis:	2030
Award:	none

Awards

Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Weinbeschreibung

Nice fruitiness and beautiful nose. We get the same on palate. The wine is well balanced and has nice tropical fruits flavors, and also an elegant acidity and minerality.

Food recommendation

A real pleasure to drink it on its own but would work well with seafood, fish, with green, fresh salad only olive oil on it.

Vinification

7 months in stainless steel tanks, weekly batonnage, partly and slightly barrel aged.

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 ...