



WINE SYSTEM
TRUST YOUR SENSES

PASSAPORTO DEL VINO

Tokaji Furmint Dry

Azienda vinicola: Tokaj-Hetszolo



DETAILS

Tipo di vino:	Vino bianco
Annata:	2020
Paese - Regione:	Ungarn - Tokaj-Hegyalja
tipo di vitigno :	Furmint
Sapore:	Secco
Bottiglie capacity:	0.75 l
Qualità (DO):	OEM (Oltalom alatt álló Erdetmegjelölés) PGO
Qualità (EU):	Protected Designation of Origin (PGO)
Alcol in vol. %:	13,36 vol. %
Zuccero residuo :	2,70 g/l
Acidità:	6,70 g/l
Maturazione:	Altro
Allergeni:	contiene solfiti
Temperatura a cui va bevuto il	12 °C
Lagerfähig bis:	2030
Premiazioni:	none

Premiazioni

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.

Abbinamenti

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.

Vinificazione

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

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 ...