



WINE SYSTEM
TRUST YOUR SENSES

WINE PASSPORT

Tokaji Sweet Szamorodni Winery: Tokaj-Hetszolo



DETAILS

Type of wine:	white wine
Vintage:	2019
Country - region:	Ungarn - Tokaj-Hegyalja
Variety of vine:	Furmint
Taste:	sweet
Bottle volume:	0.5 l
Quality:	OEM (Oltalom alatt álló Eredetmegjelölés) PGO
Quality (EU):	Protected Designation of Origin (PGO)
Alcohol in vol. %:	10,96 vol. %
Residual sugar:	94,00 g/l
Acid:	5,87 g/l
Aged in:	Wooden barrel
Allergenes:	contains sulfites
Drink at:	12 °C
Lagerfähig bis:	2060
Award:	none

Awards

Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Weinbeschreibung

This wine is a skillful balance between sweetness and freshness. On the nose, you will find a lot of aromas of tropical fruit, apricot and grape. On the palate, the natural acidity of the Furmint grape contrasts with the sweetness of this wine.

Food recommendation

It marries well with creamy, fruity desserts and of course goes well with goose liver too. It is worth trying also with oriental food or dishes with some curry spice for example.

Vinification

Aszú berries soaked in must, 2,5 years in barrels

Winery description

The Tokaj Hétszóló 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 Hétszóló estate. The vineyards cover 55 hectares where a favorable climate, the unique soil and grape varieties prone to "noble rot" produce Hétszóló wines of exceptional harmony and unique complexity, a velvety quality and flavor characteristic of loess soil. The Hétszóló Estate also includes the historical Rákóczi Cellar. Its history goes back to the ...