



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Tokaji Sweet Szamorodni

Bodega: Tokaj-Hetszolo



DETAILS

Tipo de producto:	Vino blanco
Añada:	2019
País de origen - Región:	Ungarn - Tokaj-Hegyalja
Variedades:	Furmint
Sabor orientativo:	sweet
Contenido de la botella:	0.5 l
Calidad:	OEM (Oltalom alatt álló Eredetmegjelölés) PGO
Calidad (EU):	Protected Designation of Origin (PGO)
Grado alcohólico (% vol.):	10,96 vol.%
Azúcar residual en g/l:	94,00 g/l
Acidez:	5,87 g/l
Elaboración:	Barril de madera
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	12 °C
Lagerfähig bis:	2060
Premios obtenidos:	none

Premios obtenidos

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.

Recomendado con el siguiente plato...

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

Descripción del viñedo

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 ...