



WINE SYSTEM
TRUST YOUR SENSES

PASSEPORT POUR LE VIN

Tokaji Sweet Szamorodni

Domaine viticole: Tokaj-Hetszolo



DETAILS

Type:	Vin blanc
Millésime:	2019
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.):	10,96 vol.%
Sucre résiduel:	94,00 g/l
Acide:	5,87 g/l
Élevage:	Fût de bois
Allergènes:	contient des sulfites
Température de dégustation:	12 °C
Lagerfähig bis:	2060
Prix obtenu:	none

Prix obtenus

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.

Conseil de mariage de mets

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

Description du domaine

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 ...