



WINE SYSTEM
TRUST YOUR SENSES

PASSAPORTO DEL VINO

Tokaji Sweet Szamorodni

Azienda vinicola: Tokaj-Hetszolo



DETAILS

Tipo di vino:	Vino bianco
Annata:	2019
Paese - Regione:	Ungarn - Tokaj-Hegyalja
tipo di vitigno :	Furmint
Sapore:	dolce
Bottiglie capacity:	0.5 l
Qualità (DO):	OEM (Oltalom alatt álló Eredetmegjelölés) PGO
Qualità (EU):	Protected Designation of Origin (PGO)
Alcol in vol. %:	10,96 vol. %
Zuccero residuo :	94,00 g/l
Acidità:	5,87 g/l
Maturazione:	Botte di legno
Allergeni:	contiene solfiti
Temperatura a cui va bevuto il	12 °C
Lagerfähig bis:	2060
Premiazioni:	none

Premiazioni

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.

Abbinamenti

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.

Vinificazione

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

Descrizione dell'azienda vinicola

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 ...