



WINE SYSTEM  
TRUST YOUR SENSES

## WINE PASSPORT

### Tokaji Furmint Dry Winery: Tokaj-Hetszolo



#### DETAILS

Type of wine:	white wine
Vintage:	2021
Country - region:	Ungarn - Tokaj-Hegyalja
Variety of vine:	Furmint / none
Taste:	dry
Bottle volume:	0.75 l
Quality:	OEM (Oltalom alatt álló eredetmegjelölés) PGO
Quality (EU):	Protected Designation of Origin (PGO)
Alcohol in vol. %:	13,18 vol. %
Residual sugar:	2,20 g/l
Acid:	8,70 g/l
Aged in:	Stainless tank
Allergenes:	contains sulfites
Drink at:	12-13 °C
Lagerfähig bis:	2030
Specialty:	Terroir wine
Award:	none

#### Weinbeschreibung

2021 was a generally good vintage in Tokaj. Therefore the wine is well balanced and has nice tropical fruit flavors and also an elegant acidity, minerality. The wine is already charming in its young age but has nice aging potential too.

#### Food recommendation

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 or with lighter white pasta dishes

#### Vinification

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

#### Winery description

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 ...