



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Tokaji Furmint Dry Bodega: Tokaj-Hetszolo



DETAILS

Tipo de producto:	Vino blanco
Añada:	2021
País de origen - Región:	Ungarn - Tokaj-Hegyalja
Variedades:	Furmint / none
Sabor orientativo:	dry
Contenido de la botella:	0.75 l
Calidad:	OEM (Oltalom alatt álló Eredetmegjelölés) PGO
Calidad (EU):	Protected Designation of Origin (PGO)
Grado alcohólico (% vol.):	13,18 vol.%
Azúcar residual en g/l:	2,20 g/l
Acidez:	8,70 g/l
Elaboración:	Acero inoxidable
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	12-13 °C
Lagerfähig bis:	2030
Características especiales:	Vino del terruño
Premios obtenidos:	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.

Recomendado con el siguiente plato...

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

Descripción del viñedo

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 ...