



WINE SYSTEM
TRUST YOUR SENSES

PASSEPORT POUR LE VIN

Tokaji Furmint Dry

Domaine viticole: Tokaj-Hetszolo



DETAILS

Type:	Vin blanc
Millésime:	2021
Pays - Région:	Ungarn - Tokaj-Hegyalja
Cépage:	Furmint / none
Douceur:	sec
Unité:	0.75 l
Appellation:	OEM (Oltalom alatt álló eredetmegjelölés) PGO
Appellation (EU):	Protected Designation of Origin (PGO)
Teneur en alcool (% vol.):	13,18 vol.%
Sucre résiduel:	2,20 g/l
Acide:	8,70 g/l
Elevage:	Cuve en inox
Allergènes:	contient des sulfites
Température de dégustation:	12-13 °C
Lagerfähig bis:	2030
Particularités:	Vin de terroir
Prix obtenu:	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.

Conseil de mariage de mets

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

Description du domaine

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 ...