



WINE SYSTEM  
TRUST YOUR SENSES

## WINE PASSPORT

### Tokaji Sweet Szamorodni Winery: Tokaj-Hetszolo



#### DETAILS

Type of wine:	<b>dessert wine</b>
Vintage:	<b>2020</b>
Country - region:	<b>Ungarn - Tokaj-Hegyalja</b>
Variety of vine:	<b>Furmint / none</b>
Taste:	<b>sweet</b>
Bottle volume:	<b>0.5 l</b>
Quality:	<b>OEM (Oltalom alatt álló Eredetmegjelölés) PGO</b>
Quality (EU):	<b>Protected Designation of Origin (PGO)</b>
Alcohol in vol. %:	<b>11,17 vol. %</b>
Residual sugar:	<b>84,40 g/l</b>
Acid:	<b>7,22 g/l</b>
Aged in:	<b>Wooden barrel</b>
Allergenes:	<b>contains sulfites</b>
Drink at:	<b>12 °C</b>
Lagerfähig bis:	<b>2050</b>
Award:	<b>none</b>

#### Awards

**Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - autumn**

#### Weinbeschreibung

The wine is about fruits, freshness and very good balance. On nose we find apricot and lots of tropical fruits.

#### Food recommendation

Creamy, fruity desserts, goes well with goose liver too.

#### Vinification

Pressing partly botrytised grapes, 1 years in barrels

#### Winery description

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 ...