



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Tokaji Furmint Dry Bio Bodega: Tokaj-Hetszolo



DETAILS

Tipo de producto:	Vino blanco
Añada:	2022
País de origen - Región:	Ungarn - Tokaj-Hegyalja
Varietades:	Furmint
Sabor orientativo:	dry
Contenido de la botella:	0.75 l
Calidad:	OEM (Oltalom alatt álló Erdetmegjelölés)
Calidad (EU):	Protected Designation of Origin (PGO)
Grado alcohólico (% vol.):	13,40 vol.%
Azúcar residual en g/l:	3,80 g/l
Acidez:	6,70 g/l
Elaboración:	Acero inoxidable
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	12 °C
Lagerfähig bis:	2031
Características especiales:	?
Premios obtenidos:	non

Premios obtenidos

Silver ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Weinbeschreibung

Intense, fruity and beautiful nose. We get the same on palate. The wine is already charming in its young age.

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

9 months in stainless steel tanks, weekly battonage

Descripción del viñedo

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 ...