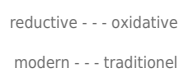




Tokaji Furmint Dry
Winery: Tokaj-Hetszolo
rated 13.05.2022

analysis - intensity assessment											
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											10
colorless-green-yellow-brown					4						
Color intensity							6				
fruity								7			
aetherisch							6				
gruen-fruchtig				3							
Joghurt					4						
Ananas Melone						5					
Intensity								7			
Sweet			2								
Acid - gustatory						5					
Acid Irritation (haptic)							6				
Salty, mineral / extract								7			
Bitter		1									
Astringency		1									
Phenole / tannin			2								
Alcohol impression							6				
CO ²		1									
Intensity / volume								6			
Length / finish										9	
Balance					4						

[illegible]

Summary										
stylistics										
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

exaltation										
0	1	2	3	4	5	6	7	8	9	10

Potential	2027	2024
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WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Tokaji Furmint Dry
Winery: Tokaj-Hetszolo
rated 13.05.2022

Description

The wine is well balanced and has nice tropicla fruit flavors and also an elegant acidity and minerality.

Food-Pairing

It would work well with seafood, fish, with green salad only olive oil on it. And with lighter pasta dishes.