

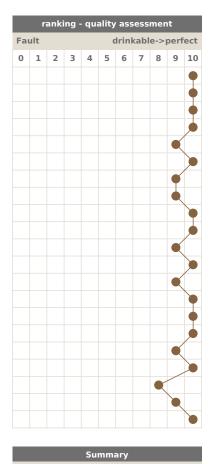
ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Tokaji Furmint Dry Winery: Tokaj-Hetszolo

rated 13.05.2022

Total points	96	AWARD: GRAND GOLD
Category	white wine	
Vintage	2020	
Primary grape / grape varieties	Furmint	
Quality	OEM / OEM (Oltalom alatt álló Eredetm	negjelölés)
Country - region	Ungarn - Tokaj-Hegyalja	
Alcohol in vol.%	13,15	
Residual sugar in g/l	2,50	
Acid in g/l	6,70	
Sulphur free/total in mg/l	14,00	
Aged in	Others	

		an	alys	sis -	inte	nsit	ty as	sses	sme	nt	
	litt	le->	clea	rly	sigr	ific	antl	y re	cog	nisa	ble
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
colorless-green-yellow-brown					•						
Color intensity							•				
fruity											
aetherisch							•				
gruen-fruchtig											
Joghurt											
Ananas Melone						0					
Intensity								•			
Sweet			•	<							
Acid - gustatory						•					
Acid Irritation (haptic)											
Salty, mineral / extract											
Bitter		•	_								
Astringency											
Phenole / tannin			•								
Alcohol impression											
CO ²		•	<								
Intensity / volume						_	•				
Length / finish										•	
Balance					•						





reductive oxidative	
modern traditionel	

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

little	-	-	-	much

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

Pote	ntial
2027	2024



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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.