

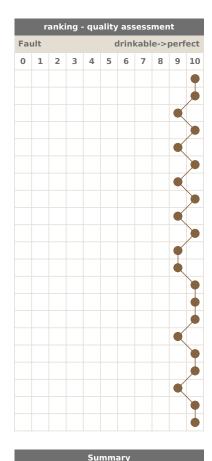
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Tokaji Sárga muskotály Winery: Tokaj-Hetszolo

rated 06.05.2023

Total points	96	AWARD: GRAND GOLD
Category	white wine	
Vintage	2019	
Primary grape / grape varieties	Furmint	
Quality	PGO / OEM (Oltalom alatt álló Eredetm	egjelölés)
Country - region	Ungarn - Tokaj-Hegyalja	
Alcohol in vol.%	11,22	
Residual sugar in g/l	5,50	
Acid in g/l	6,30	
Sulphur free/total in mg/l	173,00	
Aged in	Others	

		an	alys	sis -	inte	nsit	ty as	sses	sme	ent	
	litt	:le->	clea	arly	sigr	nific	antl	y re	cog	nisa	ble
	0	1	2	3	4	5	6	7	8	9	10
Clarity										_	•
colorless-green-yellow-brown				•	_						
Color intensity					•						
phenolisch									•		
herbal											
gruen-wuerzig											
harzig honig, salbei									•		
geosmin											
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

				sty	/list	ics				
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

little much			-	-	-	
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					exa	ltat	ion				
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2025	2024	2024



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Description

Charming nose which has elegant notes like white blossom, elder-flower and some tropical fruits. We get the same aromas on palate too which are accompanied with refreshing acidity and some nice minerality. The tiny residual sugar content just makes this wine even more fruity and charming.

Food-Pairing

Marries well with fruit salad, or light fish dishes where you have some citrus in the sauce.

And of course, you can enjoy this wine on its own.