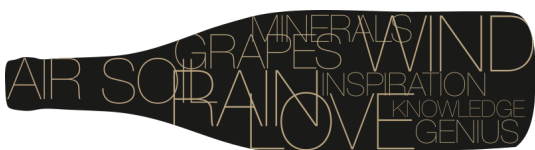




**Tokaji Late Harvest**  
**Winery: Tokaj-Hetszolo**  
rated 07.05.2023

Total points	90	AWARD: GOLD
Category	white wine	
Vintage	2020	
Primary grape / grape varieties	Furmint	
Quality	PGO / OEM (Oltalom alatt álló Erdetmegjelölés)	
Country - region	Ungarn - Tokaj-Hegyalja	
Alcohol in vol. %	11,41	
Residual sugar in g/l	62,20	
Acid in g/l	6,08	
Sulphur free/total in mg/l	43,00	
Aged in	Others	

analysis - intensity assessment											
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											
colorless-green-yellow-brown						5					10
Color intensity						5					
spicy						5					
balsamic								7			
phenolisch						5					
gruener Apfel							6				
Honey								7			
Intensity							6				
Sweet								7			
Acid - gustatory								7			
Acid Irritation (haptic)						5					
Salty, mineral / extract							6				
Bitter					3						
Astringency				3							
Phenole / tannin								7			
Alcohol impression							6				
CO <sup>2</sup>		1									
Intensity / volume							6				
Length / finish										9	
Balance				3							

[illegible]

modern - - - traditionel

little - - - much

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	Status-quo	best-before
2025	2023	2024



WINE SYSTEM  
TRUST YOUR SENSES

## ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

**Tokaji Late Harvest**  
**Winery: Tokaj-Hetszolo**  
rated 07.05.2023

### Description

In its nose we can find citrus, elderflower, linden blossom and fresh tropical fruit notes. We enjoy the same fruits on palate too along with some elegant minerality and acidity. The residual sugar and refreshing acidity give an excellent balance.

### Food-Pairing

Classic pairing is with goose liver and with desserts. It works perfectly with Asian and Indian food.