

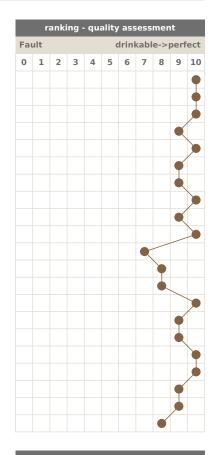
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Tokaji Furmint Dry Winery: Tokaj-Hetszolo

rated 06.05.2023

Total points	92	AWARD: GOLD
Category	white wine	
Vintage	2020	
Primary grape / grape varieties	Furmint	
Quality	PGO / OEM (Oltalom alatt álló Eredetmegjelölé	s)
Country - region	Ungarn - Tokaj-Hegyalja	
Alcohol in vol.%	13,36	
Residual sugar in g/l	2,70	
Acid in g/l	6,70	
Sulphur free/total in mg/l	26,00	
Aged in	Others	

		an	alys	is -	inte	ensit	ty as	sses	sme	ent	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
colorless-green-yellow-brown					•	_					
Color intensity						•					
gruen-wuerzig											
zitrisch									•		
gruen-wuerzig											
ingwer								•			
weissdorn											
Intensity						_			•		
Sweet		•	=								
Acid - gustatory								-	•		
Acid Irritation (haptic)											
Salty, mineral / extract							_	•			
Bitter		•	_								
Astringency											
Phenole / tannin					0.						
Alcohol impression							•				
CO ²		•	<								
Intensity / volume						_	0.				
Length / finish											
Balance					•	_					





reductive - - - oxidative modern - - - traditionel

Summary										
				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

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

Potential	Status-quo	best-before
2025	2024	2025



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Description

Nice fruitiness and beautiful nose. We get the same on palate. The wine is well balanced and has nice tropical fruits flavors, and also an elegant acidity and minerality.

Food-Pairing

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.