



Tokaji Furmint Dry
Winery: Tokaj-Hetszolo
rated 06.05.2023

analysis - intensity assessment											
	0	1	2	3	4	5	6	7	8	9	10
Clarity											
colorless-green-yellow-brown					4						10
Color intensity						5					
gruen-wuerzig						5					
zitrisch									8		
gruen-wuerzig									8		
ingwer								7			
weissdorn							6				
Intensity									8		
Sweet		1									
Acid - gustatory									8		
Acid Irritation (haptic)										9	
Salty, mineral / extract								7			
Bitter		1									
Astringency		1									
Phenole / tannin					4						
Alcohol impression							6				
CO ²		1									
Intensity / volume							6				
Length / finish									8		
Balance					4						

[illegible]

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			2024				2025			



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

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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.