

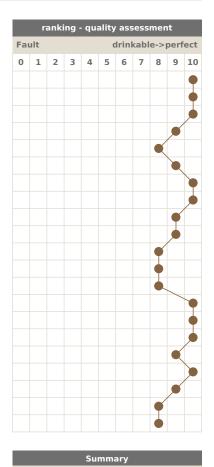
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Tokaji Sweet Szamorodni Winery: Tokaj-Hetszolo

rated 07.05.2023

Total points	91	AWARD: GOLD
Category	white wine	
Vintage	2019	
Primary grape / grape varieties	Furmint	
Quality	PGO / OEM (Oltalom alatt álló Eredetmegjelölé	s)
Country - region	Ungarn - Tokaj-Hegyalja	
Alcohol in vol.%	10,96	
Residual sugar in g/l	94,00	
Acid in g/l	5,87	
Sulphur free/total in mg/l	19,00	
Aged in	Wooden barrel	

		an	alys	sis -	inte	ensit	ty a	sses	sme	nt	
	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										•	
balsamic											
spicy											
exotisch-fruchtig										•	
Kastanienhonig										•	
reife Lychee										•	
Intensity											
Sweet									ø		
Acid - gustatory								•			
Acid Irritation (haptic)							ø				
Salty, mineral / extract						•					
Bitter		•	_								
Astringency											
Phenole / tannin											
Alcohol impression		•									
CO ²											
Intensity / volume									•		
Length / finish											
Balance										•	





reductive oxidative
modern traditionel

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

little	-	-	-	much

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

Potential	Status-quo	best-before
2028	2026	2024



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Description

This wine is a skillful balance between sweetness and freshness. On the nose, you will find a lot of aromas of tropical fruit, apricot and grape. On the palate, the natural acidity of the Furmint grape contrasts with the sweetness of this wine.

Food-Pairing

It marries well with creamy, fruity desserts and of course goes well with goose liver too. It is worth trying also with oriental food or dishes with some curry spice for example.