

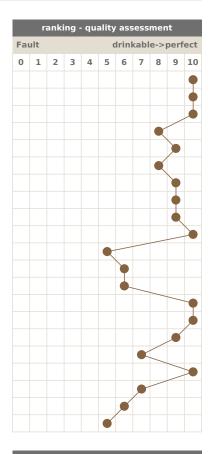
ORGANIC WINE AWARD INTERNATIONAL 2023 - autumn

Tokaji Furmint Dry Winery: Tokaj-Hetszolo

rated 14.10.2023

Total points	82
Category	white wine
Vintage	2021
Primary grape / grape varieties	Furmint / none
Quality	PGO / OEM (Oltalom alatt álló Eredetmegjelölés)
Country - region	Ungarn - Tokaj-Hegyalja
Alcohol in vol.%	13,18
Residual sugar in g/l	2,20
Acid in g/l	8,70
Sulphur free/total in mg/l	11,00
Aged in	Stainless tank

		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					•						
balsamic									•		
herbal											
exotisch-fruchtig											
Heu										•	
Wiesenkraeuter											
Intensity								_	•		
Sweet		•									
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

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

little - - - much

	exaltation										
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2024	2023	2023



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Description

2021 was a generally good vintage in Tokaj.

Therefore the wine is well balanced and has nice tropical furit flavors and also an elegant acidity, minerality. The wine is already charming in its young age but has nice aging pontential too.

Food-Pairing

A real pleasure to dring it on its own but would work well with seafood, fish, with green, fresh salad only olive oil on it or with lighter white pasta dishes