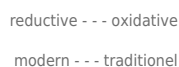




**Tokaji Furmint Dry**  
**Winery: Tokaj-Hetszolo**  
rated 14.10.2023

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

[illegible]

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
2024	2023	2023



WINE SYSTEM  
TRUST YOUR SENSES

## ORGANIC WINE AWARD INTERNATIONAL 2023 - autumn

**Tokaji Furmint Dry**  
**Winery: Tokaj-Hetszolo**  
rated 14.10.2023

### Description

2021 was a generally good vintage in Tokaj.

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

### 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 or with lighter white pasta dishes