



**Tokaji Furmint Dry Bio**  
**Winery: Tokaj-Hetszolo**  
rated 04.05.2024

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							6				
floral, flowery									8		
spicy									8		
fruity								7			
Junge Banane								7			
Pfingstrose									8		
Intensity									8		
Sweet			2								
Acid - gustatory								8			
Acid Irritation (haptic)								8			
Salty, mineral / extract							6				
Bitter					4						
Astringency		1									
Phenole / tannin				3							
Alcohol impression						5					
CO <sup>2</sup>		1									
Intensity / volume									8		
Length / finish									8		
Balance							6				
complexity						5					

[illegible]

modern - - - traditione

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			2025			2024				



WINE SYSTEM  
TRUST YOUR SENSES

## ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

**Tokaji Furmint Dry Bio**  
**Winery: Tokaj-Hetszolo**  
rated 04.05.2024

### Description

Intense, fruity and beautiful nose. We get the same on palate. The wine is already charming in its young age.

### 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.