

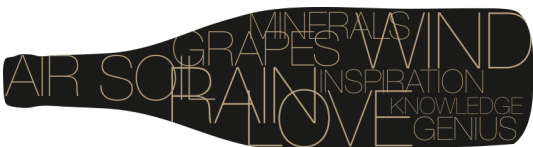
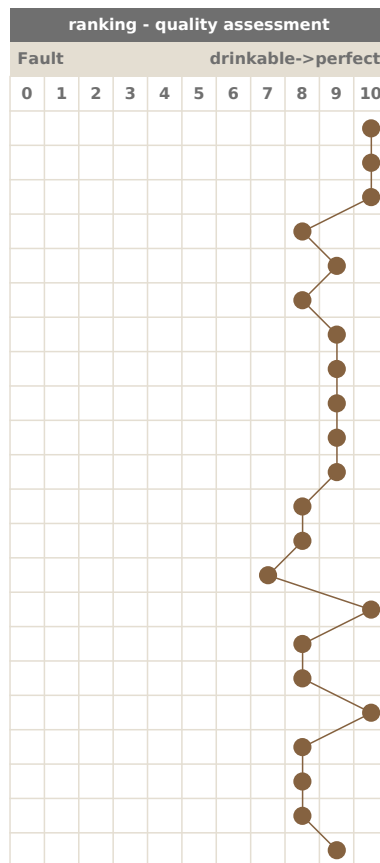
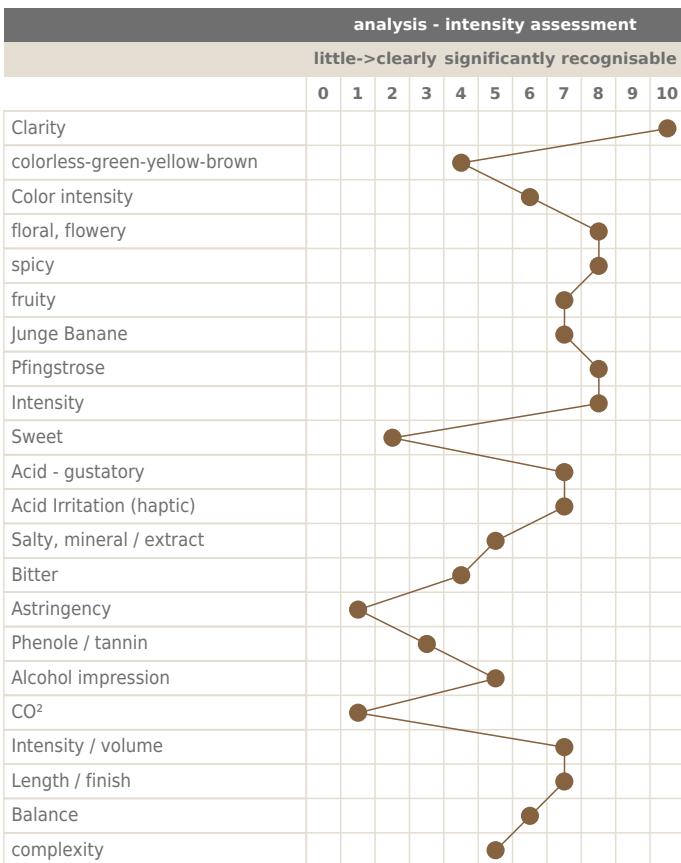


WINE SYSTEM  
TRUST YOUR SENSES

## ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

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

<b>Total points</b>	<b>87</b>	<b>AWARD: SILVER</b>
Category	<b>white wine</b>	
Vintage	<b>2022</b>	
Primary grape / grape varieties	<b>Furmint</b>	
Quality	<b>PGO / OEM (Oltalom alatt álló eredetmegjelölés)</b>	
Country - region	<b>Ungarn - Tokaj-Hegyalja</b>	
Alcohol in vol.%	<b>13,40</b>	
Residual sugar in g/l	<b>3,80</b>	
Acid in g/l	<b>6,70</b>	
Sulphur free/total in mg/l	<b>59,00</b>	
Aged in	<b>Stainless tank</b>	



reductive --- oxidative

modern --- traditionel

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
		0	1	2	3	4	5	6	7	8	9	10

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

Potential	Status-quo	best-before
2025	2025	2024



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### 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.