



WINE SYSTEM  
TRUST YOUR SENSES

## WINE PASSPORT

### Tokaji Furmint Dry Winery: Tokaj-Hetszolo



#### DETAILS

Type of wine:	<b>white wine</b>
Vintage:	<b>2020</b>
Country - region:	<b>Ungarn - Tokaj-Hegyalja</b>
Variety of vine:	<b>Furmint</b>
Taste:	<b>dry</b>
Bottle volume:	<b>0.75 l</b>
Quality:	<b>OEM (Oltalom alatt álló Eredetmegjelölés) PDO</b>
Quality (EU):	<b>Oltalom alatt álló Eredetmegjelölésü</b>
Alcohol in vol. %:	<b>13,15 vol. %</b>
Residual sugar:	<b>2,50 g/l</b>
Acid:	<b>6,70 g/l</b>
Aged in:	<b>Others</b>
Allergenes:	<b>contains sulfites</b>
Drink at:	<b>13 °C</b>
Lagerfähig bis:	<b>2030</b>
Award:	<b>none</b>

#### Awards

**Grand Gold ORGANIC WINE AWARD INTERNATIONAL 2022 - spring**

#### Weinbeschreibung

The wine is well balanced and has nice tropicla fruit flavors and also an elegant acidity and minerality.

#### Food recommendation

It would work well with seafood, fish, with green salad only olive oil on it. And with lighter pasta dishes.

#### Vinification

9 months in stainless steel tank, weekly batonnage, partly and sightly barrel aged.

#### Winery description

The Tokaj Hétsz?l? estate's unique and first class vineyards are situated on the southern slopes of Mount Tokaj. In 1502, the Garai family assembled seven parcels of land which became the Tokaj Hétsz?l? estate. The vineyards cover 55 hectares where a favorable climate, the unique soil and grape varieties prone to "noble rot" produce Hétsz?l? wines of exceptional harmony and unique complexity, a velvety quality and flavor characteristic of loess soil. The Hétsz?l? Estate also includes the historical Rákóczi Cellar. Its history goes back to the ...