



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Tokaji Furmint Dry Bodega: Tokaj-Hetszolo



DETAILS

| | |
|-------------------------------|-----------------------------------------------|
| Tipo de producto: | Vino blanco |
| Añada: | 2020 |
| País de origen - Región: | Ungarn - Tokaj-Hegyalja |
| Varietades: | Furmint |
| Sabor orientativo: | dry |
| Contenido de la botella: | 0.75 l |
| Calidad: | OEM (Oltalom alatt álló Eredetmegjelölés) PDO |
| Calidad (EU): | Oltalom alatt álló Eredetmegjelölésü |
| Grado alcohólico (% vol.): | 13,15 vol.% |
| Azúcar residual en g/l: | 2,50 g/l |
| Acidez: | 6,70 g/l |
| Elaboración: | Otros |
| Alérgenos: | contiene sulfitos |
| Temperatura ideal de consumo: | 13 °C |
| Lagerfähig bis: | 2030 |
| Premios obtenidos: | none |

Premios obtenidos

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.

Recomendado con el siguiente plato...

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.

Descripción del viñedo

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 ...