



WINE SYSTEM  
TRUST YOUR SENSES

## WINE PASSPORT

### Tokaji Late Harvest 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>sweet</b>
Bottle volume:	<b>0.5 l</b>
Quality:	<b>OEM (Oltalom alatt álló Erdetmegjelölés) PGO</b>
Quality (EU):	<b>Protected Designation of Origin (PGO)</b>
Alcohol in vol. %:	<b>11,41 vol. %</b>
Residual sugar:	<b>62,20 g/l</b>
Acid:	<b>6,08 g/l</b>
Aged in:	<b>Others</b>
Allergenes:	<b>contains sulfites</b>
Drink at:	<b>12 °C</b>
Lagerfähig bis:	<b>2033</b>
Award:	<b>none</b>

#### Awards

**Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - spring**

#### Weinbeschreibung

In its nose we can find citrus, elderflower, linden blossom and fresh tropical fruit notes. We enjoy the same fruits on palate too along with some elegant minerality and acidity. The residual sugar and refreshing acidity give an excellent balance.

#### Food recommendation

Classic pairing is with goose liver and with desserts. It works perfectly with Asian and Indian food.

#### Vinification

Shriveled berries, Stainless still fermentation and aging

#### 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 ...