



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Tokaji Late Harvest Bodega: Tokaj-Hetszolo



DETAILS

Tipo de producto:	Vino blanco
Añada:	2020
País de origen - Región:	Ungarn - Tokaj-Hegyalja
Varietades:	Furmint
Sabor orientativo:	sweet
Contenido de la botella:	0.5 l
Calidad:	OEM (Oltalom alatt álló eredetmegjelölés) PGO
Calidad (EU):	Protected Designation of Origin (PGO)
Grado alcohólico (% vol.):	11,41 vol.%
Azúcar residual en g/l:	62,20 g/l
Acidez:	6,08 g/l
Elaboración:	Otros
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	12 °C
Lagerfähig bis:	2033
Premios obtenidos:	none

Premios obtenidos

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.

Recomendado con el siguiente plato...

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

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 ...