



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) PGO
Calidad (EU):	Protected Designation of Origin (PGO)
Grado alcohólico (% vol.):	13,36 vol.%
Azúcar residual en g/l:	2,70 g/l
Acidez:	6,70 g/l
Elaboración:	Otros
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	12 °C
Lagerfähig bis:	2030
Premios obtenidos:	none

Premios obtenidos

Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Weinbeschreibung

Nice fruitiness and beautiful nose. We get the same on palate. The wine is well balanced and has nice tropical fruits flavors, and also an elegant acidity and minerality.

Recomendado con el siguiente plato...

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.

Vinification

7 months in stainless steel tanks, weekly batonnage, partly and slightly 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 ...