



WINE SYSTEM  
TRUST YOUR SENSES

## PASSEPORT POUR LE VIN

### Tokaji Furmint Dry

Domaine viticole: Tokaj-Hetszolo



#### DETAILS

Type:	Vin blanc
Millésime:	2020
Pays - Région:	Ungarn - Tokaj-Hegyalja
Cépage:	Furmint
Douceur:	sec
Unité:	0.75 l
Appellation:	OEM (Oltalom alatt álló Eredetmegjelölés) PGO
Appellation (EU):	Protected Designation of Origin (PGO)
Teneur en alcool (% vol.):	13,36 vol.%
Sucre résiduel:	2,70 g/l
Acide:	6,70 g/l
Elevage:	Autres
Allergènes:	contient des sulfites
Température de dégustation:	12 °C
Lagerfähig bis:	2030
Prix obtenu:	none

#### Prix obtenus

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.

#### Conseil de mariage de mets

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.

#### Description du domaine

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 ...