



WINE SYSTEM
TRUST YOUR SENSES

WEINPASS

Tokaji Furmint Dry Bio Weingut: Tokaj-Hetszolo



DETAILS

Art:	Weißwein
Jahrgang:	2022
Land - Region:	Ungarn - Tokaj-Hegyalja
Rebsorte:	Furmint
Geschmacksrichtung:	trocken
Flascheninhalt:	0.75 l
Qualität:	OEM (Oltalom alatt álló Eredetmegjelölés)
Qualität (EU):	Protected Designation of Origin (PGO)
Alkohol in vol.%:	13,40 vol.%
Restzucker:	3,80 g/l
Säure:	6,70 g/l
Ausbau:	Edelstahl
Allergene:	enthält Sulfite
Trinktemperatur:	12 °C
Lagerfähig bis:	2031
Besonderheiten:	?
Auszeichnung:	non

Auszeichnungen

Silver ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Weinbeschreibung

Intense, fruity and beautiful nose. We get the same on palate. The wine is already charming in its young age.

Speiseempfehlung

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 or with lighter white pasta dishes.

Vinifikation

9 months in stainless steel tanks, weekly battonage

Weingutbeschreibung

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 ...