



WINE SYSTEM
TRUST YOUR SENSES

PASSEPORT POUR LE VIN

Tokaji Furmint Dry Bio

Domaine viticole: Tokaj-Hetszolo



DETAILS

Type:	Vin blanc
Millésime:	2022
Pays - Région:	Ungarn - Tokaj-Hegyalja
Cépage:	Furmint
Douceur:	sec
Unité:	0.75 l
Appellation:	OEM (Oltalom alatt álló Erdetmegjelölés)
Appellation (EU):	Protected Designation of Origin (PGO)
Teneur en alcool (% vol.):	13,40 vol.%
Sucre résiduel:	3,80 g/l
Acide:	6,70 g/l
Elevage:	Cuve en inox
Allergènes:	contient des sulfites
Température de dégustation:	12 °C
Lagerfähig bis:	2031
Particularités:	?
Prix obtenu:	non

Prix obtenus

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.

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 or with lighter white pasta dishes.

Vinification

9 months in stainless steel tanks, weekly battonage

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 ...