



WINE SYSTEM
TRUST YOUR SENSES

PASSAPORTO DEL VINO

Tokaji Furmint Dry Bio Azienda vinicola: Tokaj-Hetszolo



DETAILS

Tipo di vino:	Vino bianco
Annata:	2022
Paese - Regione:	Ungarn - Tokaj-Hegyalja
tipo di vitigno :	Furmint
Sapore:	Secco
Bottiglie capacity:	0.75 l
Qualità (DO):	OEM (Oltalom alatt álló Erdetmegjelölés)
Qualità (EU):	Protected Designation of Origin (PGO)
Alcol in vol. %:	13,40 vol. %
Zuccero residuo :	3,80 g/l
Acidità:	6,70 g/l
Maturazione:	Acciaio inox
Allergeni:	contiene solfiti
Temperatura a cui va bevuto il	12 °C
Lagerfähig bis:	2031
Caratteristiche speciali:	?
Premiazioni:	non

Premiazioni

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.

Abbinamenti

A real pleasure to drink it on its own but would work well with seafood, fish, with green, fresh salad olive oil on it or with lighter white pasta dishes.

Vinificazione

9 months in stainless steel tanks, weekly battonage

Descrizione dell'azienda vinicola

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 ...