



WINE SYSTEM  
TRUST YOUR SENSES

## PASSEPORT POUR LE VIN

### Tokaji Late Harvest Hárslevelű Domaine viticole: Tokaj-Hetszolo



#### DETAILS

Type:	Vin de dessert
Millésime:	2021
Pays - Région:	Ungarn - Tokaj-Hegyalja
Cépage:	Hárslevelű / non
Douceur:	doux
Unité:	0.5 l
Appellation:	OEM (Oltalom alatt álló Eredetmegjelölés) tokaj
Appellation (EU):	Protected Designation of Origin (PGO)
Teneur en alcool (% vol.):	11,96 vol.%
Sucre résiduel:	73,60 g/l
Acide:	6,08 g/l
Elevage:	Cuve en inox
Allergènes:	contient des sulfites
Température de dégustation:	12 °C
Lagerfähig bis:	2031
Particularités:	Vin de terroir
Prix obtenu:	non

#### Prix obtenus

Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

#### Weinbeschreibung

In its nose we can find citru linden blossom. It has very elegant minerality and acidity.

#### Conseil de mariage de mets

Classic pairing with goose liver and with desserts. But it also work well with Asian and Indian Food.

#### Vinification

Stainless still fermentation and eging kept on fine lees with battonage for 10 months

#### 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 ...