

TOKAJ 2022 Tokaji Furmint

Grape has been harvested from old Furmint vines in different vineyards, such as Hold-völgy in Rátka village and Lapis in Bodrogkeresztúr village on 5th September 2022.

Tank fermentation. Bottled on 29th March 2023.

TASTING NOTES

A pale lemon-colored wine with a youthful appearance. It has a fresh, vibrant aroma reminiscent of a spring breeze: lime, green apple, wild pear, and other apple-like fruits with lively, primary notes complemented by a touch of green herbs. This modern-style dry Tokaji wine derives its elegance primarily from its clarity. It also provides a refreshing taste that revolves around the fruit! It fully delivers on the promises of its aroma: moderately long, smooth, gentle acidity from a warm year, pleasurable flavors of pear and green apple. It is a harmonious whole, presented in an approachable style with excellent proportions and a refreshingly clean, dry finish that immediately invites the desire for the next sip. Refreshing, invigorating, seductive

Alcohol: 13,5 v/v%

Sugar: 6,0 g/l Acidity: 6,3 g/l

Date of harvest: O5. O9. 2O22

Produced: 2.997 bottles

Soil: volcanic

