

GRÓF DEGENFELD

1857 TOKAJ

Tokaji Szamorodni Selection 2017

TERROIR

Mezőzombor - Galambos vineyard

The soil is typically brown forest soil, but there are loess spots in it. The subsoil is rhyolite, which is almost completely covered with rhyolite tuff.

VINEYARD

The vineyards were replanted between 1999 and 2010, using 1,8 m and 2 m row spacing and 0,8 m between the vines according to the modern grape growing technology. We use 10-12 bud canepruning and the yield control is 2 kg / vine. All of our vineyards are under organic cultivation since 2009.

VINTAGE

After a long time, we had a real, continental January. The temperature often decreased below minus 10 degrees, although precipitation was very low. The spring temperature rose quite slowly and May was still cooler than usual. The rain in September was favourable for the botrytis formation. The noble rot appeared quite early on the bunches. The quality of the grapes was excellent.

HARVEST

The harvest took place in the end of October. The grapes were handpicked and transferred to the winery using crates.

TECHNOLOGY

The wine was fermented by selected yeast in stainless steel tanks and matured in 5001 Hungarian oak barrels for 12 months. Date of bottling: 11.07.2019.

VARIETY 100% Muscat Blanc

WINE DESCRIPTION

This unique wine is available in limited edition and can be made only in very rare vintages. This extraordinary wine specialty is now available for the first time in the history of Gróf Degenfeld Winery. Its uniqueness lies already in its exotic, spicy aromas, with the appearance of pineapple and a drop of lily flowers. On the palate sweet muscatel grapes and ripe melons can be discovered, followed by Turkish honey and a little clove. A real treat for special occasions.

DRINKING TEMPERATURE 9-10 °C

FOOD PAIRING

We recommend having the wine with matured cheese, spicy Asian food. The wine can be drunk as aperitif or on its own.

ANALYTICS

BRONZ

Type: sweet wine Alcohol: 11 % Sugar: 120,8 g/l Titratable acidity: 6,26 g/l



