



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Furmint „Zomborka” 2022

TERROIR

Mezőzombor - Zomborka 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.

On the upper third of the hill, the brown forest soil has been eroded away, leaving only the rhyolite tuff, which is extremely rich in rare trace elements.

VINEYARD

The vineyards were replanted between 1999 and 2002, using 1,8 m row spacing and 0,8 m between the vines according to the modern grape growing technology. We use 2 bud spur-pruning and the yield control is 1,5 kg / vine. All of our vineyards are under organic cultivation since 2009.

VINTAGE

A relatively dry winter was followed by a less rainy spring. It was followed by a dry summer with several heat waves. Throughout the summer, we used organic plant protection to strengthen the condition of the vines, which showed fewer signs of drought stress thanks to their deep roots. We were pleased to see that the vines kept their acidity despite the severe drought. It was probably due to the lower cluster weight caused by the lack of water.

HARVEST

In the beginning of September, we harvested perfectly ripe, healthy grape bunches for our dry, organic Hárslevelű wine.

TECHNOLOGY

The must was fermented in 500 L oak barrels at 14-16 °C. The wine was aged on fine lees for 4 months in the same barrels, and stirred occasionally.

Date of bottling: 30th January 2023

VARIETY

100% Furmint

WINE DESCRIPTION

Its colour is light straw yellow.

Besides the notes of the barrel ageing, aroma of green apple in its scent.

On the palate, salty and green-apple notes are the first to be discovered. In its acid finish dominated by barrel ageing.

DRINKING TEMPERATURE

11 °C

FOOD PAIRING

It is recommended for spicy or smoked meat dishes or seafood.

ANALYTICS

Wine type: dry

Alcohol: 13,5 %

Residual sugar: 6,8 g/l

Titrateable acidity: 8,62 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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