



## GRÓF DEGENFELD

1857 TOKAJ

### *Tokaji Organic Furmint 2022*

#### 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.

##### *Tarcal - Terézia vineyard*

The soil is an optimal blend of loess and brown forest soil, which has similar subsoil to Galambos, but it rests on a perlite cone.

#### 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 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 Furmint wine.

#### TECHNOLOGY

The grapes were pressed in a pneumatic press after berrying. The must was fermented by using selected organic yeast in stainless steel tanks and the wine was matured in tank.

**Date of bottling:** 2022.10.28.

#### VARIETY

100% Furmint

#### WINE DESCRIPTION

The colour is clear, pale straw yellow. In its scent fresh, notes of ripe apple and a slight minerality appear. The palate is also characterized by minerality with pear notes and creaminess, accompanied by strong acidity.

#### DRINKING TEMPERATURE

10 °C

#### FOOD PAIRING

Recommended for fish, seafood and light summer dishes.

#### ANALYTICS

Alcohol: 13,5 %

Residual sugar: 6,0 g/l

Titriable acidity: 6,8 g/l



VEGAN



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

H - 3915 Tarcal, Terézia kert 9.

Tel.: + 36 47 380-173 • Fax: + 36 47 380-149

degenfeld@degenfeld.hu • www.grofdegenfeld.com