



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Szamorodni 2020

TERROIR

Mezőzombor - Galambos vineyard

At the southern entrance to the Mádi-medence, a foothill is known collectively as Galambos, which is made up of a number of smaller vineyards. 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

After the rainy January and February spring came quite quickly. The vegetation cycle started 10-14 days earlier than usual, which followed the growth of the vine in the entire year. After a hot summer we faced an early harvest.

HARVEST

We harvested the heavily botrytised row material in November. The grapes were hand-picked and transferred to the winery using crates.

TECHNOLOGY

The entire bunches were processed in pneumatic tank press. The wine was fermented by selected yeast in stainless steel tanks and matured in 300 l Hungarian oak barrels for 12 months.

VARIETY

90 % Furmint, 7 % Zéta, 3 % Kövérszőlő

WINE DESCRIPTION

A straw yellow wine with a complex and intense nose displaying pear and apricot with some underlying honey. The palate is dominated by ripe apricots and pears, complemented by notes of acacia honey and ripe fruits. The characteristic taste of the long oak barrel ageing is also beautifully conveyed by the wine. It is a dessert wine with good ageing potential, medium-long, creamy finish, and a harmonious acid-sugar balance.

DRINKING TEMPERATURE

11 °C

FOOD PAIRING

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

ANALYTICS

Alcohol: 11 %

Sugar: 127,7 g/l

Titrateable acidity: 7,79 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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