

# Tokaji Late Harvest "Andante" 2016

### **TERROIR**

## Mezőzombor - Borkút vineyard

The subsoil is rhyolite, which is almost completely covered with rhyolite tuff. The brown forest soil is completely worn, now rhyolite tuff remains.

### **VINEYARD**

The more than 30 years old vineyards are cultivated by using 3 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**

Spring was difficult in the beginning because of the colder than usual weather. The high precipitation in July and August desired the increased attention of the viticulturists. In contrary to the difficulties we were able to protect our vineyards with organic methods. The wet weather made it possible to create wine with strong acidity and large body.

## **HARVEST**

Heavily botrytised bunches were picked by hand in the middle of November. Pickers had to select them very carefully because of long period of humid weather. Date of harvest: 10<sup>th</sup> November 2016.

## **TECHNOLOGY**

After a gentle crushing of the botrytised berries, two hours had been spent on skin contact. Then we pressed it, and thereafter matured in oak barrels for a few months. Date of bottling: 12<sup>th</sup> April 2018

# VARIETY

100% Furmint

## WINE DESCRIPTION

Andante is a real round wine with an extremely good acid-sugar ratio, that makes it unforgettable. Next to the 192 g/l sugar, that measures to an aszú, there is vibrant acidity in this wine.

In flavour and smell, the aroma of acacia honey and apricot is combined with compounds obtained during barrel ageing, which are complemented by the long, elegant after-taste.

# RECOMMENDED TEMPERATURE

11 °C

### **FOOD PAIRING**

It can be a perfect match to many desserts and dried fruits as well as a tasty duck breast or goose liver.

## **ANALYTICS**

Alcohol: 8,5% Sugar: 192 g/l Titratable acidity: 9,5 g/l





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