



## GRÓF DEGENFELD

1857 TOKAJ

### *Tokaji Organic Late Harvest „Fortissimo” 2022*

#### TERROIR

##### *Mezőzombor - Galambos vineyard*

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

The botrytised bunches were picked by hand in the beginning of October.

#### TECHNOLOGY

The berries were pressed in pneumatic tank press. The juice was fermented in stainless steel tank with selected yeasts on 14-16 °C. Maturation was also performed in stainless steel tank.

Date of bottling: 5<sup>th</sup> December 2022

#### VARIETY

100% Hárslevelű

#### WINE DESCRIPTION

In its light scent it is characterized by the tropical fruits aromas like mango and lychee. On the palate tropical fruit notes can be discovered at the first sip, then honey in its finish. Tokaj minerality appears both in its scent and taste.

#### DRINKING TEMPERATURE

11°C

#### FOOD PAIRING

It works perfectly as aperitif but nice with fruity desserts as well as fois gras.

#### ANALYTICS

Alcohol: 10,5 %

Sugar: 81,7 g/l

Titrate acidity: 5,78 g/l

