



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Hárslevelű 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 Hárslevelű 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. 10.19.

VARIETY

100% Hárslevelű

WINE DESCRIPTION

Pleasant, with a sweet tone in the nose. Besides the mango notes, there is also a hint of pear. When tasted, elderflower dominates with a slight almond flavor. It is full-bodied and rounded, with a complex flavor and pronounced acidity.

DRINKING TEMPERATURE

10 °C

FOOD PAIRING

With its elegant flavour, fits well with grilled poultry, pork and salads with balsamic vinegar or honey dressings.

ANALYTICS

Alcohol: 13 %

Residual sugar: 5,1 g/l

Titritable acidity: 6,6 g/l



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