



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Hárslevelű 2023

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

Due to the cool, erratic spring in 2023, the grapevines budded a few days later compared to the average of previous years. Throughout the summer, the region experienced hectic, extremely humid weather conditions, posing challenges for viticulturists. Occasionally, unusually cold mornings ensured slow ripening for the grapes. In the autumn, a record-breaking Indian summer set in, followed by intense rainfall at the end of the month. Thanks to the humid, rainy weather, botrytis developed early and extensively, allowing us to produce a significant amount of sweet wine in this vintage.

HARVEST

In the middle 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.

FOOD PAIRING

Pleasant, with a sweet-toned aroma revealing tropical fruits. Upon tasting, alongside elderflower notes, we experience notes of almond. The wine offers a substantial, rounded sip, showcasing a complex flavor complemented by pronounced acidity and a citrusy finish.

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

Type: dry

Alcohol: 12 %

Residual sugar: 5,0 g/l

Titritable acidity: 5,1 g/l



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