



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Muscat Blanc 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 technically mature, healthy grape bunches for our off-dry, organic Muscat Blanc wine.

TECHNOLOGY

After 1 hours of soaking the grapes, the crashed must is pressed in pneumatic tank press, fermented using

organic selected yeast in stainless steel tanks then we filled in bottles.

VARIETY

100% Muscat Blanc

WINE DESCRIPTION

In its aroma, we can discover refreshing grape and elderflower, complemented by ripe yellow apple and quince notes. Upon tasting, the characteristic fresh, fragrant, grape-like qualities of Muscat Blanc dominate, all paired with excellent acidity-sugar balance. It offers a full-bodied, substantial sip with a moderately long, tight finish.

DRINKING TEMPERATURE

10 °C

FOOD PAIRING

Perfect as aperitif. Pairs excellently with salads with vinegar dressing, as well as with grilled poultry with herbs. Essential for late dinners during summertime.

ANALYTICS

Wine type: off-dry

Alcohol: 11,0 %

Sugar: 9,8 g/l

Titrate acidity: 6,6 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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