



## GRÓF DEGENFELD

1857 TOKAJ

### *Tokaji 6 puttonyos Aszú Selection 2017*

#### TERROIR

##### *Mezőzombor - Galambos vineyard*

The soil is typically brown forest soil, with 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

After a long time, we had a real, continental January. The temperature often decreased below minus 10 degrees, although precipitation was very low. The spring temperature rose quite slowly and May was still cooler than usual. The rain in September was favourable for the botrytis formation. The noble rot appeared quite early on the bunches. The quality of the grapes was excellent.

#### HARVEST

The harvest of excellent Aszú berries took place during October and November.

#### VARIETY

88% Hárslevelű, 7% Furmint, 4% Kövérszőlő, 1% Sárgamuskotály

#### TECHNOLOGY

The Aszú berries were picked one by one. They were then collected in 700 Liter floating lid wine tanks, cooled in the tank room, then separated according to harvest cycles. They were then crushed

with a screw pump and left to macerate for 24 hours in the press with fermenting base wine. At pressing, the press fractions were separated, the best fractions fermenting in 300liter new barrels and maturing for 2.5 years.

During the blending process, our winemaker selected only the finest barrels for this wine, with an eye on complexity.

Date of Bottling: 6<sup>th</sup> July 2020

#### WINE DESCRIPTION

The colour is a vivid shade of yellow, while the scent is characterized by dried apricot, citrus as well as barrel and spice aromas. Notes of dried apricot and citrus fruits such as tangerine return, the exotic flavours of raisin, figs and dates are also present. It is remarkably complex, creamy and full-bodied with a long finish. Despite its young age, it is an unrivalled pleasure to drink, and its richness of flavour becomes more pronounced with age.

#### DRINKING TEMPERATURE

11 °C

#### FOOD PAIRING

A perfect match for desserts as well as foie gras.

#### ANALYTICS

Sweet

Alcohol: 10,5 %

Sugar: 255 g/l

T.acid: 8,3 g/l



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