



# GRÓF DEGENFELD

1857 TOKAJ

## Tokaji Organic Late Harvest „Fortissimo” 2023

### 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

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

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: 8th December 2023

### VARIETY

60 % Hárslevelű, 40 % Furmint

### WINE DESCRIPTION

Straw yellow in color. Its delicate aroma reveals ripe pear and yellow apple notes, accompanied by a hint of honey. On the palate, similar to its aroma, the honeyed character, pear, and yellow apple flavors dominate. The mineral character typical of Tokaj can be detected both in its taste and aroma. When tasted, an acidic finish can be encountered.

### DRINKING TEMPERATURE

11°C

### FOOD PAIRING

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

### ANALYTICS

Type: sweet

Alcohol: 10 %

Sugar: 83,4 g/l

Titration acidity: 5,96 g/l



VEGAN



GRÓF DEGENFELD SZŐLŐBIRTOK – WINE ESTATE

H - 3915 Tarcal, Terézia kert 9

Tel.: + 36 47 380-173 • Fax: + 36 47 380-149

degenfeld@degenfeld.hu • www.grofdegenfeld.com