



GRÓF DEGENFELD

1857 TOKAJ

Organic Orange Wine 2023

TERROIR

Tarcal - Terézia vineyard

The soil is an optimal blend of loess and brown forest soil, which rests on a rhyolite bedrock, but on a perlite cone. There are also traces of lime in the area. From the upper parts of the hill, the topsoil was eroded and the perlite appeared on the surface, which is continuously fragmenting during cultivation. The presence of different types of soils and rocks provide extremely rich minerality for the grapevine.

VINEYARD

The vineyards were replanted between 2005 and 2010, using 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 October we harvested perfectly ripe, healthy grape bunches for our dry, organic Orange wine.

TECHNOLOGY

The white grapes are made with red wine technology, fermented on the skins and aged in barrels for 5 months after pressing.

Date of bottling: 21th February 2024

VARIETY

100% Hárslevelű

WINE DESCRIPTION

Golden in colour, with an apple nose. Salty taste with vanilla on the palate with chalky, stony notes. The medium long finish is rounded off by apple flavours.

DRINKING TEMPERATURE

10 °C

FOOD PAIRING

It can be an excellent accompaniment to grilled meats, dishes with cumin or curry flavours, hard cheeses, and dishes prepared with lemon or lime flavouring.

ANALYTICS

Type: dry

Alcohol: 13 %

Sugar: 4,4 g/l

Titration acidity: 4,3 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK – WINE ESTATE

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