



## GRÓF DEGENFELD

1857 TOKAJ

### *Tokaji Organic Furmint „Zomborka” 2024*

#### TERROIR

##### *Mezőzombor - Zomborka 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.

On the upper third of the hill, the brown forest soil has been eroded away, leaving only the rhyolite tuff, which is extremely rich in rare trace elements.

#### VINEYARD

The vineyards were replanted between 1999 and 2002, using 1,8 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

In the spring of 2024 due to the sudden warming, the vineyards budded two weeks earlier compared to the average of previous years. Until the end of July, the Tokaj wine region experienced warm and rainy Mediterranean like weather, followed by a dry August.

#### HARVEST

In the last days of August, we harvested healthy grape clusters for the production of estate wines.

#### TECHNOLOGY

The must was fermented in 500 L oak barrels at 14-16 °C. The wine was aged on fine lees for 6 months in the same barrels, and stirred occasionally.

Date of bottling: 30<sup>th</sup> January 2025

#### VARIETY

100% Furmint

#### WINE DESCRIPTION

Its colour is light straw yellow. In its aroma, apple notes can be detected alongside the characteristic hints of barrel aging. On the palate, apple and mineral notes are the first to be discovered and it offers a medium finish.

#### DRINKING TEMPERATURE

11 °C

#### FOOD PAIRING

A great choice for chicken and pork dishes.

#### ANALYTICS

Type: dry

Alcohol: 13 %

Residual sugar: 7,4 g/l

Titrateable acidity: 6,2 g/l



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