

# TOKAJ EYE

Dry cuvee (2023), 0,75 l



## VINEYARD SPECIFICATIONS

Name of the vineyard	Ciróka, Megyer, Királyhegy
Grape variety	50% Furmint, 30% Hárslevelű, 20% Muscat Lunel
Maturation	steel for 12 months
Bottling date	February 2025

## WINE CHARACTERISTICS

Alcohol	11.46 %
Sugar	2.1 g / l
Acidity	7.5 g / l

A refreshing and dynamic cuvée of organically farmed grapes from the winery, dominated by the characteristic notes of the Furmint, with a slightly softer and floral structure of the hárslevelű and the sárgamuskotály.

Its youthful colour shows a light olive-green hue, followed by light movement and mirror-like clarity. The nose is a rich blend of juicy citrus fruit and fresh herbs, ripening lush grapes, subtle florality and hints of barrel spice. On the palate, the aromatics continue just like in the nose, with a refreshing sense of acidity that is both lively and lingering. Its complexity is enhanced by the excellent growing environment, the right choice of winemaking techniques and the unique character of the grape varieties. Its light structure is also due to its low alcohol content and the delicate harmony between the reductive and oxidative techniques, as well as the relatively early harvest. The finish is refreshingly fruity, with some salty minerality and pleasantly tart notes.

Served at 8-10 C° with fresh cheeses, salads, white meat poultry, fatty fish, even on its own or before meals, it can be a real appetiser.

