



TOKAJ-HÉTSZŐLŐ *Organic Vineyards*

TOKAJ-HÉTSZŐLŐ / SWEET SZAMORODNI 2020 bio

Szamorodni is a historical wine category of Tokaj just as 3 Puttonyos Aszú. They have basically the same richness and style in nose and taste too. At the production of Sweet Szamorodni we do not select the aszú berries out from the bunch of grapes but we macerate and press it as it was given by the nature. Deriving from this relatively moderate sweetness and excellent balance this is the kind of aszú-style wine at Hétszőlő that creates an outstanding and rich harmony with fine foods and not necessarily only with desserts. This wine comes from the Tokaj-Hétszőlő Imperial Estate which derives from the Hétszőlő Single Vineyard from 1502 when 7 parcels of land based on loess soil were assembled.

“We do believe that with organic approach we can protect the vitality of the vines and so have better quality now and in the future. In order to be able to communicate this philosophy we only use our own grapes to create the Hétszőlő wines.” (Gergely Makai, winery director)

Grape variety	Furmint
Vineyard	Hétszőlő & Nagyszőlő single vineyards, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	15-20 hl/hectare
Age of vines	25-30 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	Pressing partly botrytised grapes, 1 years in barrels
Aging potential	25 + years

Vintage

2020 began well, but during the summer, we had some heavy rains, and colder, humid weather condition resulted a later harvest regarding the dry wines. On the other hand, at Hétszőlő winery we ended up with nice, crispy, fruity, dry wines and although the quantity of botrytised wines was lower we had a nice quality for our sweet wines.

Analytics	alcohol :	11,17 % vol.
	acidity:	7,22 g/l
	sugar:	84,4 g/l (residual sugar)



Tasting notes

This wine is about fruits, freshness, and very good balance. On nose we find lots of tropical fruits and apricot with some raisin too. When we taste this wine we feel excellent acidity which balances well the residual sugar content.

Food recommendation

It marries well with creamy, fruity desserts and of course goes well with goose liver too. It is worth trying also with oriental food or dishes with some curry spice for example.

Temperature for consumption: 12C°