



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Szamorodni 2022

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.

Mezőzombor - Galambos 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.

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

A relatively dry winter was followed by a less rainy spring. It was followed by a dry summer with several heat waves. Throughout the summer, we used organic plant protection to strengthen the condition of the vines, which showed fewer signs of drought stress thanks to their deep roots. We were pleased to see that the vines kept their acidity despite the severe drought. It was probably due to the lower cluster weight caused by the lack of water.

HARVEST

Heavily botrytised bunches were picked by hand in October.

TECHNOLOGY

The entire bunches were processed in pneumatic tank press. The wine was fermented by selected yeast in stainless steel tanks and matured in 500 l Hungarian oak barrels for 8 months.

VARIETY

45 % Hárslevelű, 25 % Furmint, 15 % Zéta, 15 % Kövérszőlő

WINE DESCRIPTION

A straw yellow wine with complex nose displaying lychee, pear and ripe apricot. The palate is dominated by quince and pear notes. It has fine barrel finish and lively acidity.

DRINKING TEMPERATURE

9-10 °C

FOOD PAIRING

We recommend having the wine with matured cheese, spicy Asian food. The wine can be drunk as aperitif or also on its own.

ANALYTICS

Type: sweet

Alcohol: 11 %

Sugar: 148,7 g/l

Titrateable acidity: 6,86 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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