



TOKAJ-HÉTSZŐLŐ

Vineyard



HÉTSZŐLŐ TOKAJI LATE HARVEST 2021

Late Harvest is an important category nowadays for Tokaj. At Hétszőlő we mostly use shriveled berries with no botrytis for such a late harvest wines. Our aim is to keep the wine fresh and fruity and easy to drink. 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, technical director)

Grape variety	Hárslevelű 100 %
Vineyard	Hétszőlő and Nagyszőlő single vineyards, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	25 hl/hectare
Age of vines	16-21 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	stainless still fermentation and aging, kept on fine lees with batonage for 10 month
Aging potential	7+ years

Analytics	alcohol :	11,5 % vol.
	acidity:	6,08 g/l
	sugar:	73,6 g/l (residual sugar)
	bottle:	500 ml

Temperature for consumption 10-12C°

