



## GRÓF DEGENFELD

1857 TOKAJ

### *Tokaji Organic Late Harvest „Fortissimo” 2024*

#### TERROIR

##### *Mezőzombor - Galambos vineyard*

The soil is typically brown forest soil, but there are striking spots in it. The subsoil is rhyolite, which is almost completely covered with a rhyolite tuff.

##### *Tarcal - Terézia vineyard*

The soil is an optimal blend of loess and brown forest soil, which has similar subsoil to Galambos, but it rests on a perlite cone.

#### VINEYARD

The vineyards were replanted between 1999 and 2010, using 1,8 m and 2 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

The botrytised bunches were hand-picked in mid-September.

#### TECHNOLOGY

The berries were pressed in pneumatic tank press. The juice was fermented in stainless steel tank with selected yeasts on 14-16 °C. Maturation was also performed in stainless steel tank.

#### VARIETY

65 % Hárslevelű, 35 % Furmint

#### WINE DESCRIPTION

It is straw yellow in color. On the nose, it is light, dominated by Turkish honey and floral aromas. On the palate, it displays a mineral character with a crisp, acidic finish.

#### DRINKING TEMPERATURE

11°C

#### FOOD PAIRING

It works perfectly as aperitif but nice with fruity desserts as well as foie gras.

#### ANALYTICS

Type: sweet

Alcohol: 11 %

Sugar: 75,2 g/l

Titrateable acidity: 5,66 g/l



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