



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Muscat Blanc 2025

TERROIR

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.

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 8-10 bud cane-pruning and the yield control is 2 kg / vine. All of our vineyards are under organic cultivation since 2009.

VINTAGE

Compared to previous years, the vintage in Tokaj was moderately warm and slightly drought-affected. Thanks to consistently cool nights at the end of summer, acidity levels are higher than average. Heavy rainfall in early September led to widespread botrytis development.

HARVEST

At the beginning of September we harvested technically mature, healthy grape bunches for our off-dry, organic Muscat Blanc wine.

TECHNOLOGY

After 1 hours of soaking the grapes, the crashed must is pressed in pneumatic tank press, fermented using organic selected yeast in stainless steel tanks then we filled in bottles.

VARIETY

100% Muscat Blanc

WINE DESCRIPTION

In color, it is pale straw yellow. On the nose, elderflower can be detected, complemented by citrus and minty notes. On the palate, citrus flavors dominate, with a mineral finish.

DRINKING TEMPERATURE

10 °C

FOOD PAIRING

Perfect as aperitif. Pairs excellently with salads with vinegar dressing, as well as with grilled poultry with herbs. Essential for late dinners during summertime.

ANALYTICS

Type: off-dry

Alcohol: 10,5 %

Sugar: 14,4 g/l

Titrateable acidity: 7,9 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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