

# TOKAJ EYE

Dry cuvee (2024), 0,75 l



## VINEYARD SPECIFICATIONS

Name of the vineyard	Ciróka, Megyer, Királyhegy
Grape variety	78% Furmint, 20% Hárslevelű, 2% Muscat Lunel
Maturation	12 months in steel tank and partly 12 months in oak
Bottling date	December 2025

## WINE CHARACTERISTICS

Alcohol	12.9%
Sugar	3.8 g / l
Acidity	5.1 g / l

This is our estate wine, which is a Furmint-based cuvée made even more complex and harmonious by the addition of Hárslevelű and a little Muscat Lunel.

Its light green hues and light agility indicate its truly refreshing character. The wine's aroma has subtle floral notes, white fruits and noble oak aromas. On the palate, it has a medium body, elegant structure and ripe aromatics balanced by pleasantly lively but rounded acidity. A few grams of residual sugar and an ideally restrained alcohol content give it roundness and a soft texture. The excellent balance is achieved by blending two grape varieties with the more characteristic notes of Furmint. Its rich aromas are dominated by peach, juicy pear and ripe citrus fruits, followed by mineral notes, barrel spices from proportionate barrel use and a persistent finish.

Served at 10°C, it is an ideal accompaniment to white-meat poultry, fish served with grilled vegetables, mature semi-hard cheeses, or even on its own as a refreshing drink.

