



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Furmint 2017 ORGANIC

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 2 bud spur-pruning and the yield control is 1,5 kg / vine. All of our vineyards are under organic cultivation since 2009.

VINTAGE

After a long time, we had a real, continental January. The temperature often decreased below minus 10 degrees, though precipitation was very low. The spring temperature has slowly, gradually risen and May was still cooler than usually.

HARVEST

The rain in September was favourable. The raw material of dry wines was picked with careful sorting, because the noble rot appeared quite early on the bunches. The quality of the grapes was excellent. Perfectly mature berries were picked, which did not have too high sugar content. Ripe, crispy acids are coupled with pure, fruity flavour in the dry wines.

TECHNOLOGY

The entire bunches were pressed in pneumatic tank press, fermented using organic selected yeast in stainless steel tanks and also matured in tank. Date of bottling: 07th May 2018.

VARIETY

100% Furmint

WINE DESCRIPTION

It has a mirror-like, pale straw colour with a silvery tone. Summer pear can be discovered in its fresh bouquet. On the palate fresh apple notes are dominant, combined with light citrus and grapefruit aromas. The wine is carried by the acids, which keep the wine fresh for a long time. Medium finish, with rich, detailed taste. Excellent choice for garden parties in spring or summertime.

DRINKING TEMPERATURE

11 °C

FOOD PAIRING

Recommended for fish, seafood and light summer dishes.

ANALYTICS

Alcohol: 12,10 %

Residual sugar: 3,8 g/l

Titrateable acidity: 6,7 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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