



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Muscat Blanc 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 10-12 bud cane-pruning and the yield control is 2 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. Date of harvest: 06th September 2017.

VARIETY

100% Muscat Blanc

TECHNOLOGY

After 2 hours of soaking the grapes, the crashed must is pressed in pneumatic tank press, fermented using organic selected yeast in stainless steel tanks and also matured in tank.

Date of bottling: 12th June 2018

WINE DESCRIPTION

It has a silvery, light colour. It is fresh on the nose which shows many spring flowers and hints of elder. Our Muscat Blanc is characterized by these notes for many years. This floral character is combined with fresh grapes and ripe pear flavours on the palate. The mature, fruity aftertaste stays in the mouth after tasting.

DRINKING TEMPERATURE

12 °C

FOOD PAIRING

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

ANALYTICS

Alcohol: 11 %

Residual sugar: 12,7 g/l

Titrateable acidity: 6,1 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

H - 3915 Tarcal, Terézia kert 9.

Tel.: + 36 47 380-173 • Fax: + 36 47 380-149

degenfeld@degenfeld.hu • www.grofdegenfeld.com