



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Furmint Sparkling Wine Extra Brut 2016

TERROIR

Tarcal - Terézia vineyard

The soil is an optimal blend of loess and brown forest soil, which rests on a rhyolite bedrock, but on a perlite cone. There are also traces of lime in the area. From the upper parts of the hill, the topsoil was eroded and the perlite appeared on the surface, which is continuously fragmenting during cultivation. The presence of different types of soils and rocks provide extremely rich minerality for the grapevine.

VINEYARD

The vineyards were replanted between 2005 and 2010, using 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

Spring was difficult in the beginning because of the colder than usual weather. The high precipitation in July and August required the increased attention of the viticulturists. In contrary to the difficulties we were able to protect our vineyards using organic methods. The wet weather made it possible to create wine with strong acidity and large body.

HARVEST

The ripe and healthy berries, the raw material of dry wines, were picked by careful sorting. We can taste elegant wines from this vintage, with vivid acids and moderate alcohol content.

We harvested healthy Furmint grape bunches during September.

VARIETY

100% Furmint

TECHNOLOGY

The grape juice was fermented in stainless steel tank and then filled into bottles for second fermentation. The wine was matured for almost two years on fine lees before disgorging, thus developing a richer aroma profile.

Date of bottling: 05th March 2019

WINE DESCRIPTION

In its scent, besides the fruity notes of Furmint, the minerality of the terroir appears together with the characteristic Tokaj minerals. Due to the long maturation after the fermentation in bottle it is characterized by creamy, matured notes. When tasted, fine pearly bubbles flood our mouth, while we can feel the fresh, vibrant flavour of a luscious, green apple.

DRINKING TEMPERATURE

8 °C

FOOD PAIRING

Perfect as aperitif, but fits well to smoked trout too.

ANALYTICS

Alcohol: 12,1 %

Sugar: 3 g/l

T. acid: 7,9 g/l



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