



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Hárslevelű „Terézia” 2017

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

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: 21st October 2017.

VARIETY

100% Hárslevelű

TECHNOLOGY

The must was fermented in 500 l new oak barrels at 14-16 °C. The wine was aged on fine lees for 5 months in the same barrels.

Date of bottling: 5th July 2018

WINE DESCRIPTION

In the nose it has a slight linden blossom and sandalwood scent. There is a fresh minerality in the taste, reminding of the character of the new oak barrel aging. In the medium-long finish you can feel a creaminess with mild grapefruit flavour.

DRINKING TEMPERATURE

11 °C

FOOD PAIRING

Pairs excellently with grilled poultry and pork.

ANALYTICS

Alcohol: 12,5%

Residual sugar: 3 g/l

Titrateable acidity: 6,3 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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