



## GRÓF DEGENFELD

1857 TOKAJ

### *Tokaji Muscat Blanc 2019 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

Following the dry winter, the weather turned rainy, thus the crop protection posed great challenges. With the help of organic methods, we managed to protect the grapes during the short, dry periods. The summer was accompanied by a lot of precipitation, which lasted until the end of August. The vintage 2019 provided excellent dry base wines, and with the advent of the Indian summer, we were able to harvest beautiful botrytized Aszú berries.

#### HARVEST

During the last days of August, we harvested perfectly ripe, healthy grape bunches for our offdry, organic Muscat Blanc wine.

#### 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: 5<sup>th</sup> December 2019

#### VARIETY

100% Muscat Blanc

#### WINE DESCRIPTION

On the nose fresh elderflowers can be discovered, complemented by a hint of minerality.

When tasting, the fresh, fragrant, muscatel grape notes are dominated, coupled with an excellent acid-sugar balance. It has a characteristic, rich sip. The fresh acids evoke summer in the glasses making the wine memorable.

#### DRINKING TEMPERATURE

12 °C

#### FOOD PAIRING

Perfect as aperitif. 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: 12,4 g/l

Titrateable acidity: 7,6 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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