



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Hárslevelű 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 2 bud spur-pruning and the yield control is 1,5 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

In the middle of September, we harvested perfectly ripe, healthy grape bunches for our dry, organic Hárslevelű wine.

TECHNOLOGY

The entire bunches were pressed in pneumatic tank press, the must was fermented by using selected organic yeast in stainless steel tanks and the wine was matured in tank.

Date of bottling: 4th December 2019.

VARIETY

100% Hárslevelű

WINE DESCRIPTION

In its pleasantly intense, perfumed scent, along with the notes of ripe fruits and slight honey, linden blossom can be also discovered. On the palate the wine is dominated by subtropical fruits, which is complemented with the exciting note of grapefruit in the finish. The small amount of residual sugar makes the wine round, while the fresh acids lend its balance. It is characterized by a nice, rich, round sip. This joyful and vibrant wine is the perfect choice for any occasion!

DRINKING TEMPERATURE

12 °C

FOOD PAIRING

With its elegant flavour, fits well with grilled poultry, pork and salads with balsamic vinegar or honey dressings.

ANALYTICS

Alcohol: 13 %

Residual sugar: 6,5 g/l

Titrateable acidity: 5,7 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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