GRÓF DEGENFELD

1857 TOKAJ

Verjus 2026

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.

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

The 2026 vintage got off to a capricious start. A brief warm spell at the end of March was followed by severe frosts in early April, while the spring months were characterised by humid weather. Extremely little rainfall was recorded throughout the year, resulting in a drought of unprecedented severity.

These dry conditions led to the development of small grape clusters, with berries containing even less juice than usual. Nevertheless, the grapes showed excellent flavour, allowing this challenging vintage to produce a small quantity of fruit with remarkable concentration and distinctive character.

HARVEST

At the end of July, three weeks before the actual harvest, we handpicked unripe, healthy grape bunches to make verjus.

TECHNOLOGY

After destemming, the grapes were pressed in a pneumatic press. The juice was transferred to a stainless steel tank without maceration. It was settled over the following two days, then bottled without pasteurisation and preserved with a minimal addition of sulphites.

VARIETY

100% Furmint

DESCRIPTION OF VERJUS

It has a pleasant aroma, dominated by the scents of green apple and unripe pear. On the palate, green apple notes are also present, paired with the acidity typical of an early harvest.

DRINKING TEMPERATURE

10 °C

USAGE RECOMMENDATIONS OF VERJUS

It can be used as a substitute for lemon, lime, and vinegar, adding a refreshing, crisp acidity to anything it’s added to. We recommend it in dressings, sauces, marinades, and especially in lemonade, cocktails, and tea. It rewards experimentation.

Once opened, keep it in the fridge.

ANALYTICS

Alcohol: 0%

Residual sugar: 58,0 g/l

Titratable acidity: 29,0 g/l



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