



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Late Harvest „Andante” 2023

TERROIR

Mezőzombor - Borkút vineyard

The subsoil is rhyolite, which is almost completely covered with rhyolite tuff. The brown forest soil is completely worn, now rhyolite tuff remains.

VINEYARD

The more than 30 years old vineyards are cultivated by using 3 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

Due to the cool, erratic spring in 2023, the grapevines budded a few days later compared to the average of previous years. Throughout the summer, the region experienced hectic, extremely humid weather conditions, posing challenges for viticulturists. Occasionally, unusually cold mornings ensured slow ripening for the grapes. In the autumn, a record-breaking Indian summer set in, followed by intense rainfall at the end of the month. Thanks to the humid, rainy weather, botrytis developed early and extensively, allowing us to produce a significant amount of sweet wine in this vintage.

HARVEST

Heavily botrytised bunches were picked by hand at the end of October. Pickers had to select them very carefully because of long period of humid weather.

TECHNOLOGY

After a gentle crushing of the botrytised berries, two hours had been spent on skin contact. Then we pressed it, and thereafter matured in oak barrels for a few months. Date of bottling: 16th April 2024

VARIETY

100% Furmint

WINE DESCRIPTION

Andante is a real round wine with an extremely good acid-sugar ratio, that makes it unforgettable. Next to the 157 g/l sugar, that measures to an aszú, there is vibrant acidity in this wine.

Apple and pear aromas on the nose, with flavours of Turkish honey and minerality on the palate. These are complemented by subtle notes of barrel ageing and a long, elegant finish.

DRINKING TEMPERATURE

11 °C

FOOD PAIRING

It can be a perfect match to many desserts and dried fruits but it also makes a magical culinary accompaniment to a tasty duck breast or a succulent foie gras.

ANALYTICS

Alcohol: 10,5%

Sugar: 157,3 g/l

Titrateable acidity: 8 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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