



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Furmint Sparkling Wine Extra Brut 2022

TERROIR

Mezőzombor - Galambos vineyard

At the southern entrance to the Mád basin, a foothill is known collectively as Galambos, which is made up of several smaller vineyards.

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.

On the upper third of the hill, the brown forest soil has been eroded, leaving only the rhyolite tuff, which is extremely rich in rare trace elements.

VINEYARD

The vineyards were replanted between 1999 and 2002, using 1,8 m row spacing and 0,8 m between the vines according to the modern grape growing technology. We use two bud spur-pruning, and the yield control is 1,5 kg/vine. All of our vineyards are under organic cultivation since 2009.

VINTAGE

A relatively dry winter was followed by a less rainy spring. It was followed by a dry summer with several heat waves. Throughout the summer, we used organic plant protection to strengthen the condition of the vines, which showed fewer signs of drought stress thanks to their deep roots. We were pleased to see that the vines kept their acidity despite the severe drought. It was probably due to the lower cluster weight caused by the lack of water.

HARVEST

We harvested the grapes for the sparkling wine base at the end of August.

VARIETY

100% Furmint

TECHNOLOGY

The grape juice was fermented in stainless steel tank and then filled into bottles for second fermentation. The wine was matured for 2 years before disgorging

to enrich it with valuable substances extracted from the fine lees. Date of disgorgement: 15 May 2025

WINE DESCRIPTION

The wine has a pale, yellow colour. On the nose, alongside green apple notes, we can detect yeasty aromas, which are characteristics of traditional sparkling wine making. On the palate, citrus and green apple notes are also present.

DRINKING TEMPERATURE

8 °C

FOOD PAIRING

Perfect as aperitif, but fits well to smoked trout too.

ANALYTICS

Wine type: dry

Alcohol: 12 %

Sugar: 0,7 g/l

Titrateable acidity: 8,3 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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