



GRÓF DEGENFELD

1857 TOKAJ

Muscat Blanc Pálinka 2024

THE STORY OF OUR PÁLINKA

In 2019, Gróf Degenfeld Wine Estate first created the latest product of its product range. It made an old dream come true. The aszú berries used as the raw material for this pálinka come from 100% self-owned, organically cultivated areas.

Our first pálinka have been made in limited edition and can only be purchased in our web shop and in the wine shop of our castle hotel.

TERROIR

Galambos vineyard

VINTAGE

In the spring of 2024 due to the sudden warming, the vineyards budded two weeks earlier compared to the average of previous years. Until the end of July, the Tokaj wine region experienced warm and rainy Mediterranean like weather, followed by a dry August.

HARVEST

The healthy, botrytis-free grapes used as the base wine for the Aszú were hand-harvested in the last week of August.

TECHNOLOGY

The Muscat Blanc grapes were destemmed and processed without skin maceration, after which the free-run must was fermented under controlled conditions. To enhance the spirit's body and creamy texture, the fine lees were also incorporated during production.

VARIETIES

100% Muscat Blanc

TASTING NOTES

On the nose, the exceptionally hot vintage reveals pronounced grape and raisin aromas. Thanks to the inclusion of the fine lees, the spirit is elegant and

creamy on the palate, with rich, expressive grape flavours.

RECOMMENDATIONS FOR TASTING

Optimal consumption temperature is between 18-20°C. We recommend to taste it by sipping from a tulip-shaped glass.

FOOD PAIRING

Perfect as a digestif.

ANALITICS

Alcohol: 42%



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