



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Late Harvest „Fortissimo” 2025

TERROIR

Tarcal - Terézia vineyard

The soil is an optimal blend of loess and brown forest soil, which rests on a rhyolite bedrock, but on a perlite cone.

Mezőzombor - Zomborka 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.

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

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

Compared to previous years, the vintage in Tokaj was moderately warm and slightly drought-affected. Thanks to consistently cool nights at the end of summer, acidity levels are higher than average. Heavy rainfall in early September led to widespread botrytis development.

HARVEST

The botrytised bunches were hand-picked at the end of September and the beginning of October.

TECHNOLOGY

The berries were pressed in pneumatic tank press. The juice was fermented in stainless steel tank with selected yeasts on 14-16 °C. Maturation was also performed in stainless steel tank.

VARIETY

90 % Hárslevelű, 10 % Furmint

WINE DESCRIPTION

Dark straw yellow in colour. The aromas of rapeseed honey, dried apricot and ripe Williams pear dominate on the nose. On the palate, the rapeseed honey is complemented by pear. The finish reveals the cool, mineral character of the Zomborka vineyard.

DRINKING TEMPERATURE

11°C

FOOD PAIRING

It works perfectly as aperitif but nice with fruity desserts as well as foie gras.

ANALYTICS

Type: sweet

Alcohol: 11 %

Sugar: 94,4 g/l

Titrateable acidity: 7,43 g/l



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