



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Furmint 2024

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

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

At the end of August, we harvested perfectly ripe, healthy grape bunches for our dry, organic Furmint wine.

TECHNOLOGY

The whole bunches were pressed in pneumatic tank press, fermented using organic yeast in stainless steel tanks and also matured in tank.

Date of bottling: 13th March 2025

VARIETY

100% Furmint

WINE DESCRIPTION

The color is pale straw yellow. On the nose we can discover fresh notes of green apple with a hint of minerality. On the palate it has a mineral and green apple character, spiced with tropical fruits.

DRINKING TEMPERATURE

8-10 °C

FOOD PAIRING

Recommended for fish, seafood and light summer dishes.

ANALYTICS

Type: dry

Alcohol: 12,0 %

Residual sugar: 8,5 g/l

Titrateable acidity: 6,6 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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