



## GRÓF DEGENFELD

1857 TOKAJ

### *Tokaji Organic Furmint 2025*

#### 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

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

At the beginning of September, 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.

#### VARIETY

100% Furmint

#### WINE DESCRIPTION

Pale straw-yellow in color. On the nose, it is fresh and vibrant, revealing notes of yellow apple, chalky minerality, and hints of lime. On the palate, it shows a similarly mineral and apple-driven character, with a lemony, medium-length finish.

#### DRINKING TEMPERATURE

8-10 °C

#### FOOD PAIRING

Recommended for fish, seafood and light summer dishes.

#### ANALYTICS

Type: dry

Alcohol: 12,5 %

Residual sugar: 7 g/l

Titrateable acidity: 7 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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