



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Hárslevelű 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.

Tarcal - Terézia vineyard

The soil is an optimal blend of loess and brown forest soil, which has similar subsoil to Galambos, but it rests on a perlite cone.

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 Hárslevelű wine.

TECHNOLOGY

The grapes were pressed in a pneumatic press after berrying. The must was fermented by using selected organic yeast in stainless steel tanks and the wine was matured in tank.

VARIETY

100% Hárslevelű

WINE DESCRIPTION

Its pale straw-yellow color, complemented by greenish-yellow reflections in the light, suggests ripe grapes. On the nose, notes of yellow apple and pear appear first, unfolding into tropical fruits (banana), with wet stone and chalk in the background. The medium-length finish reveals linden blossom and linden honey alongside the fruit, with a rich, stony flavor profile. Layered and mineral.

DRINKING TEMPERATURE

10 °C

FOOD PAIRING

With its elegant flavour, fits well with grilled poultry, pork and salads with balsamic vinegar or honey dressings.

ANALYTICS

Type: dry

Alcohol: 12,5 %

Residual sugar: 8,0 g/l

Titrateable acidity: 6,3 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK – WINE ESTATE

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