



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organikus Furmint „Zomborka” 2018

TERROIR

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 2002, using 1,8 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

After the precipitation January and February spring arrived early. Vegetation started 10-14 days earlier than usual, which accompanied the growth of the wines throughout the year. After a hot summer, we had an early harvest. 2018 is a particularly good vintage for dry, aromatic, sparkling base wines.

HARVEST

The harvest was quite far ahead. 2018 was a safe year for fungal diseases thanks to a dry year. We were picked perfectly ripe, healthy bunches of grapes to make our dry wines.

TECHNOLOGY

The must was fermented in 500 L new oak barrels at 14-16 °C. The wine was aged on fine lees for 7 months in the same barrels, and stirred occasionally. Date of bottling: 24th June 2019.

VARIETY

100% Furmint

WINE DESCRIPTION

Besides the notes of the barrel aging, aromas of citrus are noticeable in its scent, with slightly honey and vanilla notes.

On the palate, citrus and lime notes are the first to be discovered, but the spicy notes of cloves, tobacco, and vanilla also refine the wine thanks to the new barrel aging.

Due to the fine-lees technology, the sip is creamy which is enriched by the lively acids of the Furmint.

DRINKING TEMPERATURE

12-14 °C

FOOD PAIRING

It is recommended for spicy or smoked meat dishes or seafood.

ANALYTICS

Wine type: dry

Alcohol: 13 %

Residual sugar: 4,8 g/l

Titrateable acidity: 7 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

H - 3915 Tarcal, Terézia kert 9.

Tel.: + 36 47 380-173 • Fax: + 36 47 380-149

degenfeld@degenfeld.hu • www.grofdegenfeld.com