

GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Hárslevelű "Terézia" 2018

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. There are also traces of lime in the area. From the upper parts of the hill, the topsoil was eroded and the perlite appeared on the surface, continuously fragmenting which is during cultivation. The presence of different types of soils and rocks provide extremely rich minerality for the grapevine.

VINEYARD

The vineyards were replanted between 2005 and 2010, using 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

After the rainy January and February spring came quite quickly. The vegetation cycle started 10-14 days earlier than usual, which followed the growth of the vine in the entire year. After a hot summer we faced an early harvest. 2018 is especially good vintage for the dry, aromatic and sparkling base wines.

HARVEST

The harvest begun very early. Thanks to the dry weather 2018 was a safe year with regard to fungal diseases. We picked perfectly mature, healthy bunches for our dry wines.

TECHNOLOGY

The must was fermented in 500 l new oak barrels at 16-18 °C. The wine was aged on fine lees for 6 months in the same barrels. Date of bottling: 5th August 2019

VARIETY

11 °C

100% Hárslevelű

WINE DESCRIPTION

Its pleasant, fruity aromas evoke the sweet scent of mandarin citrus and vanilla. In the background a drop of honey and barrel notes can also be discovered. In the silky sip, the notes of the new oak barrel aging are complemented by mild minerality. Its medium-long finish is dominated by the spicy aromas of orange peel and clove.

