



## GRÓF DEGENFELD

1857 TOKAJ

### *Tokaji 5 puttonyos Aszú 2017*

#### 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

After a long time, we had a real, continental January. The temperature often decreased below minus 10 degrees, although precipitation was very low. The spring temperature rose quite slowly and May was still cooler than usual. The rain in September was favourable for the botrytis formation. The noble rot appeared quite early on the bunches. The quality of the grapes was excellent.

#### HARVEST

The botrytised Aszú berries were picked by hand in middle of November.

#### TECHNOLOGY

24 hours of aszú berry maceration was followed by slow and gentle pressing. Fermentation was done by selected yeast in stainless steel tanks. It was aged in second and third filled oak barrels for 30 months.

Date of bottling: 16<sup>th</sup> June 2020.

#### VARIETY

62% Furmint, 38% Muscat Blanc

#### WINE DESCRIPTION

The palate is dominated by ripe apricots and pears, complemented by notes of acacia honey and ripe fruits. The characteristic taste of the long oak barrel ageing is also beautifully conveyed by the wine. It is a dessert wine with good ageing potential, medium-long, creamy finish, and a harmonious acid-sugar balance.

#### FOOD PAIRING

An amazing experience having it with blue cheese.

#### DRINKING TEMPERATURE

11°C

#### ANALYTICS

Type: Sweet

Alcohol: 11,5 %

Sugar: 140,9 g/l

Titrateable acidity: 7,53 g/l



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