



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Aszúeszencia 1999

TERROIR

Tarcal - Terézia vineyard

The soil is the optimal mix of loess and brown forest soil, based on the bedrock of rhyolite and on perlite peak, with spots of limestone. The loess and the brown soil were washed from the hill's upper area, bringing the perlite to the surface, which continued to disperse and disintegrate throughout cultivation. The presence of various soils and rocks provided the grapes with a rich variety of minerals.

VINEYARD

The 31-year-old vineyard had a row and stock distance of 3,5 x 1,2 meters. The vine load of the short spur vineyard was 2 kg at the time.

VINTAGE

Classic Tokaj vintage, characterised by a dry, hot summer resulting in an early, but balanced ripening. Excellent Aszú berries due to the most delicate presence of botrytis and the ideally raisined berries with flavours reminiscent of dried fruits. Its richness is expressed both in its exceptional sugar content and its fruity acidity. Wines are characterized by fresh and dried fruits, a precise and clear structure, as well as long flavours and a perfect balance.

HARVEST

Harvesting of the Aszú berries took place between mid-October and the end of November 1999.

VARIETY

Furmint (80%), Hárslevelű (20%)

TECHNOLOGY

The juice extracted from the aszú grapes was matured in a glass bottle for 48 months.

DATE OF BOTTLING: September 2002

WINE DESCRIPTION

It has amber yellow colour. Its scent is characterized by dried fruits. It is highly concentrated, which is perhaps why its complexity is only just beginning to unfold.

DRINKING TEMPERATURE

11°C

FOOD PAIRING

Great match for desserts.

ANALYTICS

Type: sweet wine

Alcohol: 9 %

Sugar content: 190 g/l

Titrateable acidity: 10,7 g/l

Volume: 500 ml



2007



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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