



## GRÓF DEGENFELD

1857 TOKAJ

### *Tokaji Organic Furmint Sparkling Wine Extra Brut 2019*

#### TERROIR

##### *Mezőzombor - Galambos vineyard*

At the southern entrance to the Mád basin, a foothill is known collectively as Galambos, which is made up of several smaller vineyards.

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, 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 two bud spur-pruning, and the yield control is 1,5 kg/vine. All of our vineyards are under organic cultivation since 2009.

#### VINTAGE

Following the dry winter, the weather turned rainy, thus the crop protection posed great challenges. With the help of organic methods, we managed to protect the grapes during the short, dry periods. The summer was accompanied by a lot of precipitation, which lasted until the end of August. The vintage 2019 provided excellent dry base wines, and with the arrival of the Indian summer, we were able to harvest beautiful botrytized Aszú berries.

#### HARVEST

The ripe and healthy berries were picked in the beginning of September. The quality of the grapes was excellent. The vintage ensured perfect raw material for the dry furmint sparkling wine making, with high acid- and low sugar content.

#### VARIETY

100% Furmint

#### TECHNOLOGY

The grape juice was fermented in stainless steel tank and then filled into bottles for second fermentation. The wine was matured for 26 months before disgorging to enrich it with valuable substances extracted from the fine lees.

Date of disgorging: 07<sup>th</sup> February 2022

#### WINE DESCRIPTION

The wine has a pale, yellow colour. It has a restrained fragrance characterized by a slight Tokaj minerality. Besides the citrus aromas, the bready and yeasty aromas also appear, which are the typical scents of traditional sparkling wine making. On the palate, first, the yeasty and bready notes are returning, then ending with a refreshing green apple-like finish.

#### DRINKING TEMPERATURE

8 °C

#### FOOD PAIRING

Perfect as aperitif, but fits well to smoked trout too.

#### ANALYTICS

Wine type: dry

Alcohol: 12 %

Sugar: 3,8 g/l

Titrateable acidity: 8 g/l



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