



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Hárslevelű „Terézia” 2022

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, which is continuously fragmenting 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

A relatively dry winter was followed by a less rainy spring. It was followed by a dry summer with several heat waves. Throughout the summer, we used organic plant protection to strengthen the condition of the vines, which showed fewer signs of drought stress thanks to their deep roots. We were pleased to see that the vines kept their acidity despite the severe drought. It was probably due to the lower cluster weight caused by the lack of water.

HARVEST

In the beginning of September, we harvested perfectly ripe, healthy grape bunches for our dry, organic Hárslevelű wine.

TECHNOLOGY

The must was fermented in 500 l oak barrels at 16-18 °C. The wine was aged on fine lees for 4 months in the same barrels.

Date of bottling: 30th January 2023

VARIETY

100% Hárslevelű

WINE DESCRIPTION

The pleasant, fruity aroma is dominated by the scent of ribes uva-crispa with a hint of floral honey and barrel notes in the background. The silky palate is complemented by a slight minerality from oak barrel ageing. The medium-long finish is dominated by aromas of pear flavours.

DRINKING TEMPERATURE

11 °C

FOOD PAIRING

Pairs excellently with grilled poultry and pork.

ANALYTICS

Alcohol: 13,5%

Residual sugar: 3,8 g/l

Titrateable acidity: 7,7 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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