



## GRÓF DEGENFELD

1857 TOKAJ

### *Tokaji Organic Hárslevelű „Terézia” 2023*

#### 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

In 2023, due to the cool and capricious spring, the vineyards budded a few days later than the average of previous years. Following the flowering, the entire summer was characterized by hectic, extremely humid weather, posing a challenge for the growers. The occasionally unusually cold early morning weather ensured a slow ripening process for the grapes. During the autumn, a record-warm Indian summer arrived, accompanied by heavy rains at the end of the month. Thanks to the humid, rainy weather, botrytis developed early and extensively, allowing us to produce a significant amount of sweet wine this vintage.

#### HARVEST

In October we picked perfectly ripe, healthy bunches of grapes to make our dry, organic Hárslevelű wine.

#### TECHNOLOGY

The must was fermented in 500L oak barrels at 16-18 °C. The wine was aged on fine lees for 5 months in the same barrels.

**Date of bottling:** 16<sup>th</sup> April 2024

#### VARIETY

100% Hárslevelű

#### WINE DESCRIPTION

Alongside the restrained aroma of Hárslevelű, apple and pear dominate. In the creamy sip, the notes of oak barrel aging are complemented by a slight minerality. In its medium-length finish, a tropical fruity flavour can be felt.

#### DRINKING TEMPERATURE

10 °C

#### FOOD PAIRING

Pairs excellently with grilled poultry and pork.

#### ANALYTICS

Type: dry

Alcohol: 13%

Residual sugar: 6,6 g/l

Titrateable acidity: 5,1 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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