



GRÓF DEGENFELD

1857 TOKAJ

Must 2024

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.

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 10-12 bud spur-pruning and the yield control is 2 kg / vine.

VINTAGE

In the spring of 2024 due to the sudden warming, the vineyards budded two weeks earlier compared to the average of previous years. Until the end of July, the Tokaj wine region experienced warm and rainy Mediterranean like weather, followed by a dry August.

HARVEST

In mid-August, we harvested healthy grape clusters for the production of must.

TECHNOLOGY

After grape destemming, the grapes were processed in a pneumatic press and, without soaking, placed in a steel tank. Over the following two days, the must was filtered and bottled without pasteurization.

VARIETY

100% Muscat Blanc

DESCRIPTION OF MUST

It's scent is dominated by peach. On the palate, pleasantly sweet grape and apple notes can be detected. It has a lively acidity.

DRINKING TEMPERATURE

10 °C

USAGE RECOMMENDATIONS OF MUST

It serves as an excellent base for cocktails, lemonades, and must spritzers, but is also a refreshing beverage on its own. Once opened, keep it in the fridge.

ANALYTICS

Alcohol: 0 %

Sugar: 50,0 g/l

Titrateable acidity: 28,3 g/l



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