



GRÓF DEGENFELD

1857 TOKAJ

Tokaji Organic Szamorodni 2021

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.

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.

Mezőzombor - Zomborka vineyard

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On the upper third of the hill, the brown forest soil has been eroded away, 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 2 bud spur-pruning and the yield control is 1,5 kg / vine. All of our vineyards are under organic cultivation since 2009.

VINTAGE

After a mild and dry winter, the weather turned rainy from April. During the summer, the condition of the vines was improved with organic plant protection. Due to the surprisingly cool weather in May and June, the grapes were characterized by complex acidity.

HARVEST

Heavily botrytised bunches were hand-picked at the end of October.

TECHNOLOGY

The entire bunches were processed in pneumatic tank press. The wine was fermented by selected yeast in stainless steel tanks and matured in 500 l Hungarian oak barrels for 8 months.

VARIETY

65% Furmint, 30% Muscat Blanc, 5% Kövérszőlő

WINE DESCRIPTION

Its color is straw yellow. On the nose, citrus and grapefruit notes appear, accompanied by a gentle hint of honey. On the palate, lemon and honey dominate, complemented by fresh acidity and subtle minerality.

DRINKING TEMPERATURE

9-10 °C

FOOD PAIRING

We recommend having the wine with matured cheese, spicy Asian food. The wine can be drunk as aperitif.

ANALYTICS

Type: sweet

Alcohol: 11 %

Sugar: 139,9 g/l

Titrateable acidity: 8,4 g/l



GRÓF DEGENFELD SZŐLŐBIRTOK - WINERY

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