2018 Gizella Szamorodni



TYPE OF WINE: Protected Designation of Origin sweet white wine

VARIETY OF THE GRAPES: 53,93% Furmint, 37,25% Hárslevelű, 8,82% Muscat Lunel

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards such as Bajusz, Lestár, Kastély, Deák and Szil-völgy

TYPE OF LAND: High diversity volcanic soil from each parcel, domination of Rhyolite and Dacite on the top with mostly clay or loess

GROWING SYSTEM: Moser cordon with a plant density of ca. 2300-6000 vines per hectare

HARVEST TIME: The grapes were picked up by hand from 20th of October to the 19th of November.

VINIFICATION: Gizella's sweet Szamorodni is made with super selection of botrytised clusters. A traditional way of making natural, well-balanced sweet wine. Aged for 6 months in oak barrels. Bottled on the 10th of July 2019. Total production is 5988 bottles.

COMMERCIALIZATION: from the 1st of January 2020

INDICATIVE VALUES: Alc:11, 0% by vol.; Tot. acidity: 7,16 g/L. Nat.sugar: 173,0 g/L

COLOUR: Gold

NOTES ON FLAVOUR AND BOUQUET: Deep tropical notes with honey and raisin. Complex, oily structure when sugar and acidity shows balance.

SERVING TEMPERATUR: 8 - 10 °C