

2019 Gizella Szent Tamás Hárslevelű



TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 100% Hárslevelű

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Szent Tamás single vineyard, Mád, Tokaj wine region, Hungary

TYPE OF LAND: Volcanic rhyolite tuff with red clay

GROWING SYSTEM: Moser cordon with a plant density of ca. 2500 vines per hectare

HARVEST TIME: The grapes were picked up by hand the 8th of October, 2019

VINIFICATION: Three barrel production. No crushing. Vinified in used and new Trust barrels for 9 months while doing batonage technology. Bottled on the 28th of August. Total production is 1063 bottles.

COMMERCIALIZATION: 6 months after bottling

INDICATIVE VALUES: Alcohol: 14,50 % by vol.; Total acidity: 6,9 g/L. Natural sugar: 9,0 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Deep tropical fruity and honey like nose followed by oaky notes. The palate is structured and complex. Minerality driven wine balanced with nice residual sugar.

SERVING TEMPERATUR: 8 – 10 °C