

2017 Gizella Szamorodni



TYPE OF WINE: Protected Designation of Origin sweet white wine

VARIETY OF THE GRAPES: 45% Furmint, 45% Hárslevelű, 10% Muscat Lunel

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards such as Bomboly, Medve, Barát, Deák, Szil-völgy and Kastély

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 17th October to 7th 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 12nd of June. Total production is 3867 bottles.

COMMERCIALIZATION: from the 1st of January 2019

INDICATIVE VALUES: Alc:11,00 % by vol.; Tot. acidity: 7,8 g/L. Nat.sugar: 143,5 g/L

COLOUR: Gold

NOTES ON FLAVOUR AND BOUQUET: Deep tropical notes with honey and botrytis. Refreshing palate with great structure when sugar and acidity shows balance. I prefer its young style but also has a huge aging potential.

SERVING TEMPERATUR: 8 – 10 °C