

2020 Gizella Furmint/Hárslevelű



TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 62% Furmint, 38% Hárslevelű

CLASSIFICATION OF THE WINE: Protected Designation of Origin

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

TYPE OF LAND: Volcanic land with multidiversified sub and top soil on each parcels

GROWING SYSTEM: Moser cordon with a plant density of ca. 2500-6000 vines per hectare

HARVEST TIME: The grapes were picked up by hand from the 28th of September to the 23rd of October.

VINIFICATION: 2020 vintage offered low alcohol and easy to drink wines due to rainy autumn. We blended 9 of our vineyards to make the only but the most outstanding wine representing Gizella from the vintage. It was bottled on the 12-13rd of July 2021. Total production is 24272 bottles.

COMMERCIALIZATION: 1-2 months after bottling

INDICATIVE VALUES: Alcohol: 12,50 % by vol.; Total acidity: 6,4 g/L. Natural sugar: 6,7 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Fresh fruits with depth on the nose. The two leading varieties of Tokaj, Furmint and Hárslevelű offer green apple, pear and fine minerality to make this wine very enjoyable.

SERVING TEMPERATUR: 8 – 10 °C