

2022 Gizella Szil-völgy Furmint-Hárslevelű



TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 67% Furmint, 33% Hárslevelű

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Szil-völgy single vineyard, Tarcál, Tokaj wine region, Hungary

TYPE OF LAND: Volcanic dacite tuff with loess soil on top

GROWING SYSTEM: Moser cordon with a plant density of ca. 6000 vines per hectare, bush-trained with 10000.

HARVEST TIME: The grapes were picked up by hand the 11th of October

VINIFICATION: Szil-völgy is one of our best vineyard offering a very unique mineral character. Even though 2022 was hot and dry vintage these grapes were picked quit late to deliver full maturity. No oak. Bottled the 31st of March. Total production 1326 bottles.

COMMERCIALIZATION: 2-3 months after bottling

INDICATIVE VALUES: Alcohol: 13,00 % by vol.; Total acidity: 6,7 g/L. Natural sugar: 6,7 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Deep tropical fruity bouquet, salty minerality. Szil-völgy's Furmint and Hárslevelű blend offers another level of complexity among dry tokaji wines.

SERVING TEMPERATUR: 8 – 10 °C