

## 2023 Gizella Szil-völgy Furmint/Hárslevelű



TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 66% Furmint, 34% Hárslevelű

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj's historical single vineyard called Szil-völgy

TYPE OF LAND: Loess topsoil on volcanic dacite tuffs

GROWING SYSTEM: Moser cordon with plant density of 6000 vines per hectare and bunch trained 1X1 from the terraces

HARVEST TIME: The grapes were picked up by hand on the 5th and 6th of October.

VINIFICATION: Gently selection of fully mated Furmint and Hárslevelű grapes both from the terraces and on the slopes. Full bunch pressed, selected yeast, fermented and aged in french oak (20%) and tank (80%) as well. Aged for 6 months before bottling. Total production is 1613 bottles.

COMMERCIALIZATION: 2 month after bottling

INDICATIVE VALUES: Alcohol: 13,00 % by vol.; Total acidity: 5,5 g/L. Natural sugar: 5,9 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Fresh apple, lime and pear on the nose mixed up with some spicy character from the french oak. Tasty and well balanced. Nice acidity and salty taste minerality from the volcanic soil offers long finish.

SERVING TEMPERATUR: 8 – 10 °C