

## 2022 Gizella Szamorodni



**TYPE OF WINE:** Protected Designation of Origin sweet white wine

**VARIETY OF THE GRAPES:** 55 % Furmint, 45% Hárslevelű

**CLASSIFICATION OF THE WINE:** Protected Designation of Origin

**PRODUCTION ZONE:** Tokaj wine region's single vineyards such as Bomboly, Szil-völgy, Kastély and Bajusz

**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 on the 24 th October

**VINIFICATION:** Gizella's sweet Szamorodni is made of botrytised overripened fruits carefully selected. Crushed and soaked for skin maceration for 24 hours then aged in hungarian barrels for 9 months.

Bottled on the 18 th of August 2023. Total production is 2498 bottles.

**COMMERCIALIZATION:** from the 1st of August 2024

**INDICATIVE VALUES:** Alc:11, 00 % by vol.; Tot. acidity: 7,67 g/L. Nat.sugar: 155,7 g/L

**COLOUR:** Gold

**NOTES ON FLAVOUR AND BOUQUET:** Overripened grapes, figs, raisins, peaches, quality oak due to the short barrel aging on the nose. The palate is oily, yet lighter and lively.

**SERVING TEMPERATURE:** 8 – 10 °C