

## 2024 Gizella Cuvée Furmint/Hárslevelű



**TYPE OF WINE:** Dry white wine

**VARIETY OF THE GRAPES:** 58% Furmint, 42% Hárslevelű

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

**PRODUCTION ZONE:** Tokaj wine region's single vineyards such as Deák, Bige, Barát, Szil-völgy, Bajusz, Bomboly, Kastély, Szent Tamás

**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 27th of August to the 12nd of September.

**VINIFICATION:** 2024 was a hot and dry vintage. The result is the very early harvest with special care about the balance to make an entry level, easy to drink but complex wine. To make the Gizella blend we use whole bunch pressing and to ferment cooled tanks. It is unoaked. It was bottled on the 5th and 6th of December 2024. Total production is 26714 bottles.

**COMMERCIALIZATION:** 1 month after bottling

**INDICATIVE VALUES:** Alcohol: 12,50 % by vol.; Total acidity: 5,8 g/L. Natural sugar: 6,2 g/L

**COLOUR:** Pale yellow

**NOTES ON FLAVOUR AND BOUQUET:** Pear, juicy red apple, pineapple, lemon zest, lime, tangerine, wild flowers. Quality structure with pleasant and vibrant acidity, freshness, minerals and rounding residual sugar.

**SERVING TEMPERATUR:** 8 – 10 °C