

2024 Gizella Szamorodni



TYPE OF WINE: Protected Designation of Origin sweet white wine

VARIETY OF THE GRAPES: 57,69 % Hárslevelű, 38,46% Furmint, 3,85% Sárgamuskotály

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards such as Bomboly, Szil-völgy, Barát, 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 22-23rd 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 19th of August 2025. Total production is 3148 bottles.

COMMERCIALIZATION: from the 1st of May 2025

INDICATIVE VALUES: Alc:10,00 % by vol.; Tot. acidity: 6,82 g/L. Nat.sugar: 154,0 g/L

COLOUR: Gold

NOTES ON FLAVOUR AND BOUQUET: The aroma is of raisins, dried mango, pineapple, overripened grapes, figs, and quality oak. The palate is creamy, tasty, oily with a medium-high sugar content and a long, complex, botrytis-like finish.

SERVING TEMPERATUR: 8 – 10 °C