



# TOKAJ-HÉTSZÖLŐ

## *Vineyard*

### HÉTSZÖLŐ TOKAJI LATE HARVEST 2015

Late Harvest is an important category nowadays for Tokaj. At Hétszölő we mostly use shriveled berries with no botrytis for such a late harvest wines. Our aim is to keep the wine fresh and fruity and easy to drink. This wine comes from the Tokaj-Hétszölő Imperial Estate which derives from the Hétszölő Single Vineyard from 1502 when 7 parcels of land based on loess soil were assembled.

“We do believe that with organic approach we can protect the vitality of the vines and so have better quality now and in the future. In order to be able to communicate this philosophy we only use our own grapes to create the Hétszölő wines.” (Gergely Makai, technical director)

<b>Grape variety</b>	Furmint 70% + Hárslevelű 30%
<b>Vineyard</b>	Hétszölő and Nagyszölő single vineyards, south faced
<b>Soil</b>	Thick loess soil with more complex volcanic subsoil
<b>Yield</b>	25 hl/hectare
<b>Age of vines</b>	16-21 year-old vines
<b>Vine density</b>	5500-6000 vines / hectare
<b>Wine making</b>	Shriveled berries, stainless still fermentation and aging
<b>Aging potential</b>	7+ years

#### Vintage

After a light, dry winter and spring we had an also dry but very hot summer. Thanks again to the organic viticulture we could harvest well matured grapes, however with smaller berries. The wines from this hot and dry vintage are beautifully fruity and has a charming elegance.

<b>Analytics</b>	alcohol :	11,82 % vol.
	acidity:	5,0 g/l
	sugar:	52,8 g/l (residual sugar)
	bottle:	500 ml



#### Tasting notes

In its nose we can find citrus, elderflower, linden blossom and fresh tropical fruit notes. We enjoy the same fruits and on palate too along with some elegant minerality and acidity. The residual sugar and the refreshing acidity give an excellent balance. It is very charming to ask for a second glass thanks to its light and elegant body.

#### Food recommendation

Classic pairing is with goose liver and with desserts. However it is worth to be brave enough and taste it not only with desserts but also with main dishes like poultry or fish with some sweet fruit sauce.

**Temperature for consumption** 10-12C°