

## HÁRSLEVELŰ Semi-dry 2024

It is a refreshing, aromatic wine from our other important Tokaj grape variety, Hárslevelű. Our aim was to have something light, fresh, easily enjoyable from the historical Tokaj Region. This wine comes from the Tokaj-Hétszőlő Imperial Estate which derives from the Hétszőlő 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 Hétszőlő wines." (Gergely Makai, technical director)

Grape variety Vineyard Soil Yield Age of vines Vine density Wine making Aging potential Hárslevelű 100% Nagyszőlő & Hétszőlő single vineyards, south faced Thick loess soil with more complex volcanic subsoil 70 hl/hectare 25-30 year-old vines 5500-6000 vines / hectare 7 months in tank, on fine lees, added CO<sub>2</sub> 3+ years

## Vintage

The vintage 2024 was a bit extreme in many ways. The early spring was really hot and the rain came sometimes as a shower and not gradually. We also had very hot start of the summer season and a hot August brought a 2 weeks earlier harvest as in general. However, the dry wines and also the late harvest wines are very nice with good acidity, and at the end we had the chance to pick very nice botrytised (aszú) berries.

Analytics

alcohol : acidity: sugar: 12,5 % vol. 6,4 g/l 6,2 g/l (residual sugar)



## **Tasting notes**

Intense, fruity and beautiful nose. We get the same on palate. The wine is well balanced, refreshing and has nice tropical fruit flavors along with elderflower notes. Easy to drink and fall in love with it. Enjoy it <sup>(2)</sup>

## Food recommendation

A real pleasure to drink it on its own but would work well as an aperitif or with seafood, fish, with green, fresh salad with only olive oil on it or with lighter white pasta dishes.

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

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