



TOKAJ-HÉTSZÖLŐ

Organic Vineyards

HÁRSLEVELŰ DRY BIO – Hétszölő single vineyard 2018

Hárslevelű is an old, autochthon grape variety of Tokaj-hegyalja. It is the second most important grape variety in the region. Generally it has elegant flowery nose with linden honey note. Hárslevelű has nicely balanced body with good minerality and fruity notes. 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)

Grape variety	Hárslevelű 100%
Vineyard	Hétszölő 1er Cru single vineyard, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	35-40 hl/hectare
Age of vines	20-25 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	6 months oak barrels, weekly batonnage
Aging potential	10+ years

Vintage

2018 was rather a dry vintage, similar in style to 2015 where we had great fruitiness in our wines. The summer was very hot but we had some rain just in good time. Harvest for dry wines started extra early in August but with these early harvests we could save a nice acidity in our wines. The wines are round, complex with lots of fruits and nice minerality.

Analytics	alcohol:	13,50 % vol.
	acidity:	6,5 g/l
	sugar:	1,7 g/l (residual sugar)



Tasting notes

White flowers, pear, pineapple and elegant minerality on nose. On palate we can find excellent acidity, oily body along with great acidity. This wine has beautiful complexity, many layers and huge potential with the charm of the Hárslevelű grape variety.

Food recommendation

It goes well with grilled white fishes, shellfishes and veal.

Temperature for consumption	12-13 C°
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