



# TOKAJ-HÉTSZŐLŐ

## *Organic Vineyards*

### HÉTSZŐLŐ TOKAJI LATE HARVEST 2020 BIO

Late Harvest is an important category nowadays for Tokaj. At Hétszőlő we mostly use shriveled berries with no botrytis for such a late harvest wines. Our aim is to keep the wine fresh, fruity and easy to drink, so we used stainless steel tanks for fermentation and for aging too. 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)

<b>Grape variety</b>	Furmint, Hárslevelű
<b>Vineyard</b>	Hétszőlő and Nagyszőlő 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>	30 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>	10+ years

#### Vintage

2020 began well, but during the summer, we had some heavy rains and a colder, humid weather condition resulted a later harvest regarding the dry wines. On the other hand, at Hétszőlő winery we ended up with nice, crispy, fruity dry wines and although the quantity of botrytised wines was lower, we had a nice quality for our sweet wines.

<b>Analytics</b>	alcohol :	11,5 % vol.
	acidity:	6,1 g/l
	sugar:	62,2 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. It works perfectly with Asian and Indian food.

**Temperature for consumption** 12C°