



TOKAJ-HÉTSZÖLŐ

Organic Vineyards

HÉTSZÖLŐ TOKAJI LATE HARVEST 2022 BIO

Late Harvest is an important category nowadays for Tokaj. At Hétszölő we mostly use shriveled berries with no botrytis for such a late harvest wine. 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-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	Furmint, Hárslevelű
Vineyard	Hétszölő and Nagyszölő single vineyards, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	30 hl/hectare
Age of vines	30-35 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	Shriveled berries, stainless still fermentation and aging
Aging potential	10+ years

Vintage

2022 was a generally a very hot vintage in Tokaj. We had a rather early harvest and had to select the parcels and the grapes carefully, several times. The quality is very good for dry and late harvest wines but botrytis did not arrive at our vineyards due to the very hot weather.

Analytics	alcohol :	11,5 % vol.
	acidity:	6 g/l
	sugar:	65 g/l (residual sugar)

Tasting notes

In its nose we can find citrus, elderflower, linden blossom and fresh tropical fruit notes. We enjoy the same fruits on the palate along with some elegant, gentle minerality and fresh acidity. The residual sugar and the refreshing acidity give an excellent balance. Once you taste it you feel to go for a second glass thanks to its light body.

Food recommendation

Lemon cake or pastry with vanilla and pineapple would be good choices. Or go further and taste it with some lighter chicken curry or with an Asian sweet-chili sauce pasta.

Temperature for consumption	12C°
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