



TOKAJ-HÉTSZŐLŐ

Organic Vineyards

TOKAJI MUSCAT semi-dry 2019

Muscat Lunel is the third most important grape variety in the region. Generally it has elegant flowery nose with linden honey note. Muscat Lunel is the most perfumed variety in Tokaj. It ripens quite early, we can make fresh, fruity, dry wine and excellent late harvested wine 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)

Grape variety	Muscat Lunel 100%
Vineyard	Hétszőlő vineyard, south, south-east faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	65 hl/hectare
Age of vines	25 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	Shriveled berries, stainless still fermentation and aging
Aging potential	5+ years

Vintage

2019 was a sunny, dry year where we had to check the acidity carefully to find the right time to harvest. Nice vintage with good fruity notes and elegant minerality.

Analytics	alcohol:	11,5 % vol.
	acidity:	6,3 g/l
	sugar:	5,5 g/l (residual sugar)

Tasting notes

Charming nose which has elegant notes like white blossom, elder-flower and some tropical fruits. We get the same aromas on palate too which are accompanied with refreshing acidity and some nice minerality. The tiny residual sugar content just makes this wine even more fruity and charming.

Food recommendation

Marries well with fruit salad, or light fish dishes where you have some citrus in the sauce. And of course you can enjoy this wine on its own.

Temperature for consumption 12 C°

