



TOKAJ-HÉTSZŐLŐ

Organic Vineyards

SEMI-SPARKLING WINE 2021

Firstly in 2019 we decided to have some semi-sparkling wine based on the more aromatic Hárslevelű grape variety. Our aim was to have something light, 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	Hárslevelű 100%
Vineyard	Nagyszőlő & Hétszőlő single vineyards, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	70 hl/hectare
Age of vines	25-30 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	7 months in tank, on fine lees, added CO ₂
Aging potential	3+ years

Vintage

2021 was a generally good vintage in Tokaj. The harvest started in the middle of September and a lower rainfall contributed to low juice yields and high concentration of both sugar and acidity levels in the grapes. All categories, dry, late harvest and aszú wines ended up having a high quality.

Analytics	alcohol :	11,5 % vol.
	acidity:	7,2 g/l
	sugar:	10 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 love with it.

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 C°

