



TOKAJ-HÉTSZÖLŐ
Organic Vineyards

Szamorodni Edes 2017

Grape variety: Furmint 100%

Terroir: Mostly Hétszölő single vineyard, southern exposure

Soil: Thick loess soil with more complex volcanic subsoil

Yield: 50 hl/ha

Age of vines: 13-15 years

Density: 5555 vines / ha

Winemaking: late harvest berries macerated in fresh juice, fermentation in oak barrels, aging time 1 year

Aging time: 10 years +

Alcohol: 11,5% vol.

Acidity: 6,3 g/l

Residual sugar: 124 g/l

Tasting notes:

Rich in nose with apricot, citrus, cantaloupe and pineapple. Same fruitiness on palate along with richness, complexity and excellent balance between sugar and acidity.

TUOTTAJA	Tokaj Hétszölő
MAA / ALUE	Unkari - Tokaj
PULLOKOKO	0,50
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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