

2019 Gizella Szamorodni



TYPE OF WINE: Protected Designation of Origin sweet white wine

VARIETY OF THE GRAPES: 86,67% Furmint, 13,33% Muscat Lunel

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards such as Bomboly, Medve, Szil-völgy and Kastély

TYPE OF LAND: High diversity volcanic soil from each parcel, domination of Rhyolite and Dacite on the top with mostly clay or loess

GROWING SYSTEM: Moser cordon with a plant density of ca. 2300-6000 vines per hectare

HARVEST TIME: The grapes were picked up by hand from 21st October to 29th October.

VINIFICATION: The next vintage of Gizella sweet Szamorodni is taking advantage of 2019 vintage with superb quality botrytised grape. Aged in hungarian barrels for 8 months. Bottled on the 27th of August. Total production is 3887 bottles.

COMMERCIALIZATION: from the 15th of April 2021

INDICATIVE VALUES: Alc:11, 00 % by vol.; Tot. acidity: 8,05 g/L. Nat.sugar: 158,2 g/L

COLOUR: Gold

NOTES ON FLAVOUR AND BOUQUET: Fresh pineapple with honey and botrytis on the nose. Inviting structure, balanced, drinkable style.

SERVING TEMPERATUR: 8 – 10 °C