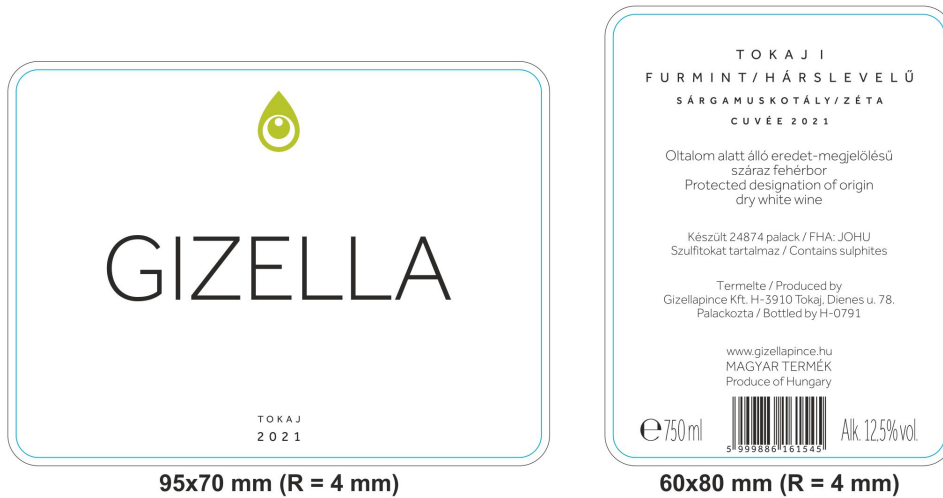


2021 Gizella Tokaji Cuvée



TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 69,52% Furmint, 30,07% Hárslevelű, 0,28% Sárgamuskotály, 0,13% Zéta

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards such as Barát, Szilvölgy, Bige, Lestár, Bajusz, Kastély, Bomboly, Szent Tamás.

TYPE OF LAND: Volcanic land with multidiversified sub and top soil on each parcels

GROWING SYSTEM: Moser cordon with a plant density of ca. 2500-6000 vines per hectare

HARVEST TIME: The grapes were picked up by hand from the 28th of September to the 31st of October.

VINIFICATION: Well matured fruits, full bunch press, selected yeasts, tank vinified and blended from 8 different vineyards. It was bottled on the 3rd of June 2022. Total production is 24874 bottles.

COMMERCIALIZATION: 3 months after bottling

INDICATIVE VALUES: Alcohol: 12,50 % by vol.; Total acidity: 6,9 g/L. Natural sugar: 7,5 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Fresh fruits with quality apple and pear aromas. Nice acidity, fine minerality and residual sugar in the finish.

SERVING TEMPERATUR: 8 – 10 °C