

2023 Gizella Cuvée Hárslevelű/Furmint



95x70 mm (R = 4 mm)



60x80 mm (R = 4 mm)

TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 53% Hárslevelű, 47% Furmint,

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards such as Bige, Barát, Bajusz, Bomboly, Kastély

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 13rd of September to the 2nd of October.

VINIFICATION: 2023 dry vintage offers complexity and outstanding quality. After late budbreak we had a lot of rain during the development. Harvest conditions were perfect to perform. Gizella blend was vinified in cooled tanks after pressing whole bunches. It was bottled very early (30/01-01/02/2024). Total production is 18827 bottles.

COMMERCIALIZATION: 1 month after bottling

INDICATIVE VALUES: Alcohol: 12,50 % by vol.; Total acidity: 5,6 g/L. Natural sugar: 6,2 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Fresh fruits with depth on the nose. Two leading varieties of Tokaj, the Hárslevelű and Furmint bring exotic character and fine minerality to make this wine very enjoyable.

SERVING TEMPERATUR: 8 – 10 °C