TOKAJ-HÉTSZŐLŐ
Organic Vineyards

HÉTSZŐLŐ TOKAJI LATE HARVEST 2022 BIO

Late Harvest is an important category nowadays for Tokaj. At Hétszőlő we mostly use shriveled berries with no botrytis for such a late harvest wines. Our aim is to keep the wine fresh, fruity and easy to drink, so we used stainless steel tanks for fermentation and for aging too. 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	Furmint, Hárslevelű
Vineyard	Hétszőlő and Nagyszőlő single vineyards, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	35 hl/hectare
Age of vines	30 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	Shriveled berries, stainless still fermentation and aging
Aging potential	10+ years



Vintage
2022 was a generally a very hot vintage in Tokaj. We had a rather early harvest and had to select the parcels and the grapes carefully, several times. The quality is very good for dry and late harvest wines but botrytis did not arrive at our vineyards due to the very hot weather.

Analytics	alcohol :	11,5 % vol.
	acidity:	6 g/l
	sugar:	65 g/l (residual sugar)

Tasting notes
In its nose we can find citrus, elderflower, linden blossom and fresh tropical fruit notes. We enjoy the same fruits and on palate too along with some elegant minerality and acidity. The residual sugar and the refreshing acidity give an excellent balance. It is very charming to ask for a second glass thanks to its light and elegant body.

Food recommendation
Classic pairing is with goose liver and with desserts. However, it is worth to be brave enough and taste it not only with desserts but also with main dishes like poultry or fish with some sweet fruit sauce. It works perfectly with Asian and Indian food.

Temperature for consumption 12C°

Tokaj-Hétszőlő Zrt.
3910 Tokaj, Bajcsy Zs. utca 19-21., Hungary
tokaj@hetszolo.hu, tel.: +36-47-352-009, fax: +36-47-352-141
www.tokajhetszolo.com