

PAJZOS TOKAJ

FURMINT SELECTION

2019



P A J Z O S
TOKAJ

TASTING NOTES

Complex, well-structured dry Furmint from hand selected grapes from a single vineyard. Papaya, grapefruit, ripe pear, red apple and butter biscuit with hint of vanilla and salty almond. The terroir has a marked influence. Great complexity and tension, especially on the beautifully defined, mouthfilling finish.

FOOD PAIRING

Excellent choice with seared scallops, duck à l'orange, pork belly, Moroccan tagine or any kind of umami-rich Japanese dishes. Outstanding harmony with aged Comté or Gruyère.

DRINKING TEMPERATURE

The proper temperature for drinking this full-bodied, oak barrel-aged white wine should be at 12°C.



Varieties

85% Furmint
15% Hárslevelű

Analitics

Alcohol: 13%vol
Residual Sugar: 1 g/l
Acidity: 6.7 g/l

Vinification

Aged in new, first fill (55%) and older (45%) 500 litres hungarian oak barrels on fine lees, regularly stirred (battonage) over a period of 6 months.

Vineyard & Soil

Megyer vineyard
RhyoliteTuff

Bottle

750 ml Specific & Unique Dry Tokaj Bottle with Ardea Seal Cork Finish