

"I eagerly try to promote Tokaj's revised position on the world map of wine." - Demeter Zoltán



DRY MED SWEET

ALCOHOL
13%

VARIETY
Furmint

Colour Notes

Pale greenish gold.

Aroma Notes

Wet chalkboard, white flowers, and green apples.

Palate Notes

Juicy green apple, white flowers, and wet stones, with a hint of lime in the finish.



DHALL & NASH



DEMETER ZOLTÁN
TOKAJ

PRODUCTION OF
DEMETER ZOLTÁN
2015 VERES -
TOKAJI FURMINT



FERMENTATION

Tank

MATURATION

4 months.

TA (TOTAL ACIDITY)

5.6 g/l

RS (RESIDUAL SUGAR)

5.7 g/l





THE LAND
DEMETER ZOLTÁN
2015 VERES -
TOKAJI FURMINT



Hungary,
Tokaj,
Mád
Veres Vineyard

NO. OF HECTARES

1 ha

SOIL TYPE

Predominance of white rhyolite tuff.

AVERAGE VINE AGE

30 Years