

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



DRY MED SWEET

ALCOHOL
9.5%

VARIETY
Furmint

Colour Notes

Gold copper hue, brilliant clarity.

Aroma Notes

Ripe peach, apricot, apple and mandarin, intensely fruity with complex spices and biscuit notes.

Palate Notes

A gorgeous mixture of fruit and vineyard characters on display from botrytis, sur lie and bottle maturation. This leads to an expression of spiced honey, brown sugar and maple syrup, with intense, yet fresh fruit and floral characters. Oily and tautly structured on the palate, with balancing acidity towards the finish that brings the fresh fruit back concluding with long, spiced green apple flavours.



PRODUCTION OF
DEMETER ZOLTÁN
2013 ÉSZTER -
TOKAJI CUVÉE



FERMENTATION

Barrel

MATURATION

6 months.

TA (TOTAL ACIDITY)

8.1 g/l

RS (RESIDUAL SUGAR)

207 g/l





Hungary,
Tokaj

VITICULTURE

Organic

YIELD (TONNES/HA)

0.6

FRUITION

HARVEST

28/10/2013

IRRIGATION REGIME

None

FROST PROTECTION

None