2025 Gizella Cuvée Furmint/Hárslevelű





TYPE OF WINE: Dry white wine

VARIETY OF THE GRAPES: 55% Furmint, 45% Hárslevelű

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards such as Deák, Bige, Barát, Szil-völgy, Lestár, Dereszla, Bomboly and 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 between the 8th of September and the 23rd of September.

VINIFICATION: Harvested during September both Hárslevelű and Furmint varieties seperated parcel by parcel. Full bunch pressed gently then fermented seperated in cool tanks. Unoaked and blended. It was bottled from 15 to 17 December 2025. Total production is 27383 bottles.

COMMERCIALIZATION: 1 month after bottling

INDICATIVE VALUES: Alcohol: 13,0 % by vol.; Total acidity: 6,1 g/L. Natural sugar: 7,3 g/L

COLOUR: Pale yellow

NOTES ON FLAVOUR AND BOUQUET: Pear, green apple, pineapple, lemon zest, lime, wild flowers. Quality structure with pleasant and vibrant acidity, freshness, minerals and rounding residual sugar.

SERVING TEMPERATUR: 8 – 10 °C