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# Peter Sweet Szamorodni, Tokaj Hungary




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|---|---|
| Region/Country : | Tokaj/Hungary |
| Grape Variety : | Furmint, Harslevelu,Kabar Zéta |
| Closure : | Cork |
| Cellar Potential : | 10+ years |
| Residual Sugar : | 95 g |
| Alcohol : | 12.5% |
| Bottle Size : | 50 cl |
| Case Size : | 6 |
| Vegan : | Yes |

## Grower

Péter Winery is committed to producing the cleanest and most precise wines possible, with a strong focus on showcasing the unique character of the vineyard site in every bottle. Their style is crystal-clear and elegant, highlighting terroir expression through traditional practices and careful craftsmanship.

## Region

The Tokaj wine region, located in northeastern Hungary, is one of the world's oldest classified wine regions and a UNESCO World Heritage Site. Renowned for its unique volcanic soils, cool climate, and centuries-old winemaking traditions.Tokaj's unique geography and climate create ideal conditions for the development of botrytis cinerea, the noble rot responsible for the region's famed sweet wines. The nearby Tisza and Bodrog rivers generate morning mists in the autumn, which provide the humidity needed for botrytis to begin its gentle attack on the grapes. These moist mornings are followed by warm, sunny afternoons that allow the grapes to slowly shrivel and concentrate in flavor and sugar. This delicate balance of humidity and sunshine is essential for producing high-quality botrytised grapes in Tokaj.

## Vineyards

The 2019 vintage was a classic year for sweet wines in the Tokaj region. Favorable weather allowed for early and even botrytisation. Grapes were sourced from vineyards around Tarcal, planted on loess soils, and cultivated using traditional viticulture. Manual harvesting ensured optimal selection of botrytised berries.

## Vinification

Fermentation was carried out in stainless steel tanks to preserve purity of fruit and aromatics. The wine was then matured for 8 months in 220-liter Hungarian Zemplén oak barrels, using a mix of new and used casks with medium and medium-plus toast. This barrel regime gently frames the wine's natural richness and aromatic complexity.

## Tasting Notes

The nose opens with classic Tokaji notes of vanilla, dried apricot, honey, and clean botrytis character. A silky frame of integrated oak supports the layered bouquet. On the palate, the wine shows depth and complexity, with dominant notes of apricot and citrus, balanced by lively acidity and refined sweetness. Barrel ageing is well-integrated, adding structure without overpowering the fruit.

## Pronounciations:

Szamorodni: "Sah-mo-ROH-dnee"

## Website

www.peterpinceszet.hu