

Szarka Pince Tokaji Cuvée

COUNTRY

Hungary

REGION

Tokaj

GRAPE

70% Furmint, 15% Muscat, 15%
Hárslevelü

VINTAGE

2019

ABOUT THE DOMAINE

“Our aim is to produce naturalistic wine, which shows the character, mineral taste and distinct acidity of the Mád Terroir.” In order to reach this aim, we work with organic plant protection on old plantations, achieving low yield in the vineyards. After hand harvest we process the grape using natural yeast only, without enzymes, and with the help of traditional, manual Kossuth press in the cellar. The viticulture of the vine of the winery is supervised by Bertalan Szarka, the wine is produced by Dénes Szarka oenologist, and the guests are hosted by Enikő Szarka.

WINEMAKING

Fermented in stainless steel tank and aged in barrels for 4 months.

TASTING NOTES

Fresh sweet wine with minerality. Taste of ripe yellow fruits with a hint of botrytis.



TECHNICAL NOTES

Alcohol by volume
11%