

2014 Dry Tokaji

Chateau Dereszla, Tokaj, Hungary

Product details

Vintage:	2014	Drinking:	2017
Producer:	Chateau Dereszla	Alcohol:	13.00%
Region:	Tokaj	Variety:	
Country:	Hungary		

Tasting notes

A blend of Furmint, Muscat and Kabar grape varieties – elegant with smooth acidity and spicy spinning in taste. Kabar and a portion of Furmint was matured in oak which resulted in giving round body and serious character to the wine. Muscat and the Furmint stayed in tanks to keep the crispy and fresh notes. Serve it chilled on 8-10C with poultry or fish dishes.

About the producer

Situated in the heart of the Tokaj region, the origins of Chateau Dereszla can be traced back to the 18th century. The Estate owns 27 hectares spread across the designated “Grand Cru” area, and the large diversity of soils throughout these vineyard holdings is a crucial factor in the complexity of their wines. The historic cellars were fully renovated in 2003 and equipped with state-of-the-art winemaking technology. The winemaking team has a long-established expertise in vinification, as well as sharing a dedication to perfection and passion for the beautiful wines that they produce.

