



# Tokaji Dry 2018

*Château Dereszla is a 60-hectare winery located in the Tokaji Wine Region in Hungary. The region was inscribed on the UNESCO World Cultural Heritage list in 2002. The D'Aulan family from France took over the Estate in 2000 with the strong belief that a winery in such a historical region was worth being revived again.*



**WINEMAKER:** István Bai

**APPELLATION:** Tokaji, Hungary

**GRAPE VARIETIES:** 85% Furmint - 11% Hárslevelű - 4% Yellow Muscat

**TERROIR:** Mainly volcanic stone (andesite and tufa rhyolite). Some vineyards on regosol while others are on loess. Continental climate. The vines average 35 years with 99 acres (40 hectares) of Furmint, 37 acres (15 ha) of Hárslevelű, 25 acres (10 ha) of Muskotály or Yellow Muscat, and 5 acres (2 hectares) of Kabar.

**VINTAGE:** 2018 was a sunny vintage. The great ripening status of the grapes led to an early harvest, from September 10 to 15<sup>th</sup> with a yield of 0.74 tons/acres (10hl/ha).

**WINEMAKING:** Temperature controlled fermentation with added yeast.

**AGING:** 6 months with 20% of the blend aged in new Hungarian oak barrels while the other 80% stayed in stainless steel tanks.

**TASTING NOTES:** Yellow color. Intensive in nose. The wine is elegant, rich, with a nice minerality. Good body in the mouth to reveal some oaky aromas in the finish.

**FOOD PAIRING:** It is best served chilled at 46-50°F (8-10°C) as an aperitif. Excellent to dine with grilled fish dishes, poultry, spring salad, or sushi.

**TECHNICALS:** Alcohol: 12.5%, Total Acidity: 6.8 g/l, Residual Sugar: 5.6 g/l, PH: 3.21

**PRODUCTION:** 3,000 cases