



Chateau Dereszla Tokaji Dry 2022



Description

This is a great wine from three kind of grape varieties. Furmint's acidity and body, Kabar's flavour and Hárslevelű's spiciness create a perfect unity in the glass. The freshness is complemented with a complexity thanks to some barrel aging, up to 20% of the wines was aged in hungarian oak barrel for 6 months.

Winemaking

Vintage with long ripening period, enough rain in spring and summer. Harvest from the end of August till the end of September. Good quality and big quantity, good for making complex wines, rich with fruity aromas, big ageing potential.



8-10 C°



poultry or
fish dishes

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Sugar: 7,2 g/l
Alcohol: 12 %
Acidity: 6,4 g/l

Bottle Green Tokaji 750 ml stamped
Case 6 bottles lying
Palletisation 1200*800 mm
480 bottles / 80 cases per pallet