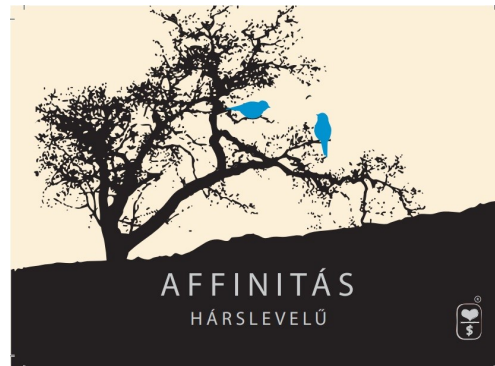


# 2022 Affinitás Hárslevelű, Tokaj



Tokaj-Hegyalja is situated in the North-East of Hungary, Hegyalja means 'Piemont' in Hungarian. Tokaj was inscribed as a UNESCO World Heritage Site 2002 for its rich and unique historical, architectural and natural environment. It is the first delimited wine of origin region in the world, located at the foothills of the Zemplén Mountains, along the Bodrog river and at the confluence of the Bodrog and the Tisza Rivers.

The region's climate and microclimates are greatly influenced by the bordering rivers (Bodrog, Tisza) and the neighboring wetland and marshy areas. In terms of microclimate the regular occurrence of specific autumn weather conditions assist in the development of Aszú berries. The autumn mist emanating from the marshland and rivers is essential to develop botrytis in the vineyards that are located against the surrounding slopes.

Hárslevelű (linden leaf) is one of the main components that is used to make Tokaj sweet wines such as Late Harvests, Aszú and Eszencia and it is a cross between Furmint and Zimlyansky Belyi. It covers 20% of the Tokaj wine growing area and is often blended with Furmint and Sarga Muskotály.

**Soil:** From volcanic soil with andesite and rhyolite tuff and loess.

**Winemaking:** Fermented in temperature controlled stainless steel tanks, it is left to develop over a few months in stainless steel tanks and the final blend is made by associating the best vineyard sites providing the most balanced blend.

**Taste & Pairing:** It is floral with elderflower and linden along with hints of honey, acacia and some spice. It is fruity with Asian pear, green melon and unctuous, finishes on lingering sour citrus notes.

Pair with grilled fish, poultry or a salad.

R.S.: 7.2 g/l

Alc.: 11.5 %

T.A.: 7.1 g/l