



Tokaji “F” Furmint Late Harvest (50cl)

Pineapple, tropical fruits and apricots in your glass. A beautifully approachable and drinkable late harvest wine – aged and fermented in stainless steel to keep its freshness. A hot vintage, so sugar accumulated in grapes quickly and acidity retained.

Produced from late-harvested grapes, it has a nose of white flowers, peach & pear with a touch of honey. Unlike Aszu wines, it is unoaked to preserve its freshness & the primary aromas & flavors of the grape

From the end of October until the mid of November the winery harvested bunches containing loads of ripened berries which were pressed whole.

Recommended with desserts, roast duck and game meals with fruit garnish and with medium spicy Indian meals.

Producer: Chateau Megyer

Winemaker: n/a

Country of Origin: Hungary

Region of Origin: Sarospatak

Grapes: 100% Furmint

ABV: 10.0%

Closure Type: cork

