

HATTYÚS TOKAJI LATE HARVEST 2021



Grape variety

100% Furmint

Vintage of 2021

Great vintage for liquoreux wines. The budbreak, flowering and ripening were later than usual. After an extremely hot and dry June and July, August and September were cool helping to preserve a lot of acidity in the grapes. The botrytis arrived relatively late and developed slowly but steadily in a very noble way resulting in healthy, rich grapes with good acidity.

Harvest

Careful selection of entirely botrytised clusters or part of clusters from the southern and eastern slopes of our vineyard on the 22nd of October and the 23rd of November.

Vinification

Most of the grapes were full bunch pressed without destemming. Fermented in stainless steel vats.

Ageing

The blending components of wine were aged for an average of 8 months in the traditional underground cellar of Tokaj, in oak barrels of two-three wines, then blended and kept in stainless steel tanks until bottling. Bottled in May 2025.

Analysis

Alcohol:	13.15%
Residual sugar:	110 g/l
Total acidity:	7.03 g/l
pH:	3.2

Tasting note *(May 2025)*

Light golden robe with green reflex. Fresh fruity nose with greengage, apricot, and lychee notes. The palate is fresh and juicy, medium-bodied with great acidity and a hint of elegant bitterness and salinity.

Serving suggestion

Perfect aperitif both alone or with appetizers, chilled in summer on the terrace. Great with nibbles like prosciutto, olives, sun-dried tomato, pâté on toast, with main courses of seafood, fish, chicken and lightly-spiced dishes, goat cheese and fruit-based desserts.

Ready to drink from the moment of bottling and for the next five years.

To enjoy 2021 HATTYÚS Tokaji Late Harvest to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.