

# AFFINITÁS HÁRSLEVELŰ

2023



**Country**  
Hungary

**Region**  
Tokaj

**Varietal**  
Hárslevelű

**Winemaker**  
Love Over Money  
Project

**Alcohol Content**  
12%

**Total Sulfur**  
No data

**Residual Sugar**  
No data

**pH**  
No data



## HISTORY

Boutique Wine Collection seeks out family-owned, estate-driven producer partners whose passions and ethos are both celebrating and preserving indigenous varieties. For Affinitás, our producer partner must remain anonymous, but is one of the oldest in Tokaj and has been making wine for centuries.

## VINIFICATION and MATURATION

Hand-harvested and sent through pneumatic press. Aged 5 months in stainless steel tanks for a dry expression of this varietal.



## VINEYARD

Hundreds of extinct volcanoes are the essence of the terroir in Tokaj, with complex soil types including basalt, loess, lapis, rhyolite, andesite and pockets of clay along the river banks.



## TASTING NOTES

Notes of linden blossom and delicate white flowers. Honeyed in color and rich orchard fruits on the palate; red pear, apricot with warm spice undertones.



## FOOD PAIRING

Chicken Paprikás, gumbo, fish and chips, shrimp and grits, fondue and stone fruit tarts.