

AFFINITÁS SARGA MUSKOTALY

2023



Country

Hungary

Region

Tokaj

Varietal

Sarga Muskotaly

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 Affinitas, 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 and into tank for initial fermentation. Aged in stainless steel tanks for a year on the lees before bottling.

Sarga meaning *yellow* and *Muskotaly* meaning *muscat*, this is a varietal often celebrated in its off-dry and sweet expressions. Celebrating this varietal continues in this expression as it is produced bone-dry and is often a (welcome) surprise from nose to palate.



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

Vibrant nectarine, apricot and honeysuckle on the nose translate to a harmonious balance of crisp acidity and juicy stone fruit with notes of tropical fruits, citrus and honey.



FOOD PAIRING

Fresh salads, seafood dishes, spicy Asian cuisine, sushi or simply enjoyed on its own as an aperitif.