



The Grand Tokaj winery boasts the largest cellar in the Tokaj and East-Central Europe as a whole. The winery built the cellar into the Hatalos Hill on the edge of the villages of Szegi and Szegilong, converting a series more than five kilometers of 400-year-old rock mines. The vast cellar system is used for the storage and maturing of wines, its temperature providing excellent conditions for maturing Aszú and Szamorodni wines in wooden barrels. The cellars can accommodate several thousand such barrels.



Properties: Almost 70 hectares of vineyards in the gentle hills of Tokaj, mainly located in the municipalities of Tolcsva, Mád, Tarcál and Erdőbénye. Included are historical vineyards, such as Kóvago, Szarvas and Szentvér. The varieties grown are Furmint, Hárslevelű, Sárga muskotály and small quantities of Zeta, Gohér and Kövérszőlő.

Grand Tokaj Furmint Seco 100% Furmint

Grand Tokaj Szamorodni Edes Furmint, Hárslevelű, Zeta y Kabar.

Grand Tokaj Aszú 5 puttonyos Vino base 100% Furmint. Variedades maceradas con botritis de Furmint, Hárslevelű, Zeta, Kabar, Kövérszőlő y Sárga muskotály (Muscat amarillo).

Grand Tokaj Aszú 6 Puttonyos Szarvas Vino base 100% Furmint. Variedades maceradas con botritis de Furmint, Hárslevelű, Zeta, Kabar, Kövérszőlő y Sárga muskotály (Muscat amarillo).

Grand Tokaj Aszú 6 puttonyos Museum Collection 1975 Vino base 100% Furmint. Variedades maceradas con botritis de Furmint, Hárslevelű, Sárga muskotály (Muscat amarillo).

Grand Tokaj Aszú 5 puttonyos Museum Collection 1983 Vino base 100% Furmint. Variedades maceradas con botritis de Furmint, Hárslevelű, Sárga muskotály (Muscat amarillo).

Grand Tokaj Aszú 25cl Vino base 100% Furmint. Variedades maceradas con botritis de Furmint, Hárslevelű, Zeta, Kabar, Kövérszőlő y Sárga muskotály (Muscat amarillo).

