

## FACT SHEET

# CULTURE

## TOKAJI ASZÚ 2006

### SUPERIOR QUALITY SWEET WHITE WINE

|                     |  |
|---------------------|--|
| ALC (%)             | 11,8   |
| SUGAR (g/l)         | 174,0  |
| TOTAL ACID. (g/l)   | 10,8   |
| VOL. ACID. (g/l)    | 1,06   |
| SO2 (mg/l)          | 60 / 300   |
| RESIDUAL EXT. (g/l) | 53,8   |
| BOTTLED             | August 14th, 2009  |
| QUANTITY            | 4 266  |
| HARVEST             | Botrytised Aszu berries  |
| PRESSING            | After maceration of 12 to 36 hours   |
| FERMENTATION        | In steel tank  |
| AGEING              | Two years in new hungarian oak.  |
| GRAPE VARIETIES     | Furmint<br>Hárslevelű  |
| VINTAGE             | A mainly dry year, with only a few botrytis. The Summer was less warm than usual, but followed by a very beautiful Autumn, the grapes got a very nice acidity. |

