

FACT SHEET

SIGNATURE

2007



QUALITY SWEET WHITE WINE

ALC (%)	13,3
SUGAR (g/l)	125,0
TOTAL ACID. (g/l)	7,1 / 4,7
VOL. ACID. (g/l)	0,87 / 0,6
SO ₂ (mg/l)	39 / 213
RESIDUAL EXT. (g/l)	42,2
HARVEST PERIOD	From end of September to mid November 2007
BOTTLED	August 11th, 2009
QUANTITY	8 730 in 37,5cl / 8 665 in 50cl
HARVEST	Botrytised Aszu berries and Szamorodni bunches
PRESSING	After maceration of 12 to 36 hours
FERMENTATION	In new oak
AGEING	One year and a half mainly in new oak and in used oak
BLEND	Aszú Szamorodni
GRAPE VARIETIES	Furmint Hárslevelű Zéta
VINTAGE	Early, warm and dry vintage with some heatwave. The botrytisation exploded thanks to the early September rains, that gave on these mature grapes very rich Aszú berries.