

FACT SHEET

CULTURE

TOKAJI ASZÚ 2008 6 PUTTONYOS

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	11,5
SUGAR (g/l)	176,9
ACIDITY (g/l)	8,8
VOLATILE (g/l)	1,03
SO ₂ (mg/l)	22 / 203
RESIDUAL EXTRACT (g/l)	60.7
BOTTLING	August 17, 2012
BOTTLED QUANTITY	10 500
PRESSING	After 24 hours of maceration
FERMENTATION	In steel tank
AGEING	36 months in barrel
GRAPE VARIETIES	Furmint, Hárslevelű, Zéta
VINTAGE	Due to end of September until mid-November the weather was favorably dry and warm for botrytisation. The characteristic of acidity was given a fantastic basis to a birth of a complex botrytised wine. A „Never Seen Before” - balanced, dynamic, smooth and fruity sweet wines are born in this vintage.

WINE DESCRIPTION

It starts off with vanilla and lots of tropical fruit on the nose, followed by cooler herbal notes, as well as with tertiary aromas of fungus and bread-crust. Full and thick, demonstrating a serious concentration on the palate, with a taste dominated by dried fruit (apricot in the first place), vanilla cream and sweet spiciness – with the latter one to prevail in the finish. A great promise from a specifically „aszús” vintage year.

