

FACT SHEET

CULTURE

TOKAJI ASZÚ 2013 6 PUTTONYOS

QUALITY SWEET WHITE WINE PROTECTED DESIGNATION OF ORIGIN

ALCOHOL (% vol.)	11.0
SUGAR (g/l)	191.3
ACIDITY (g/l)	7.4
VOLATILE (g/l)	1.15
SO ₂ (mg/l)	32/183
RESIDUAL EXTRACT (g/l)	36.1
BOTTLING	May 2016
BOTTLED QUANTITY	4 576
PRESSING	After 24 hours of maceration
FERMENTATION/AGEING	Stainless steel/24 months in barrel
ASZÚ BASE WINE/ VINEYARDS	100% Furmint/ Becsek, Holdvölgy
1 ST CLASS ASZÚ BERRIES & VARIETIES	Furmint, Hárslevelű

THE VITICULTURIST'S NOTE ON THE VINTAGE

The whole year was characterized by rain-rich weather. Due to the warm summer and the favorable rains, the grapes developed in an ideal, balanced pace, which also helped the botrytization during harvest. We have collected the most beautiful and concentrated, first class quality aszú berries from the historically classified vineyards of Mád basin. In the embrace of our furmint aszú base wine, we were able to bottle a new vintage of perfectly elegant Tokaji Aszú.

THE CHIEF WINEMAKER'S NOTE ON THE WINE

The harmony of coconut, pineapple and a hint of mint appears on the nose. The palate is also dominated by pineapple and coconut, but completed by a pinch of cinnamon and orange peel. A slowly and softly opening wine that opens up widely with time. Each sip is an everlasting experience.

AWARDS

Decanter World Wine Awards 2017
Gold Medal, 100/95 points
Hungarian Academy of Sciences
Wine Awards 2021, Gold Medal

