

FACT SHEET

CULTURE

TOKAJI ASZÚ 2006 6 PUTTONYOS

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12,0
SUGAR (g/l)	174,0
ACIDITY (g/l)	10,8
VOLATILE (g/l)	1,06
SO ₂ (mg/l)	60 / 300
RESIDUAL EXTRACT (g/l)	53.8
BOTTLING	August, 2009
BOTTLED QUANTITY	4 266
PRESSING	After maceration of 12 to 36 hours
FERMENTATION	In steel tank
AGEING	24 months in barrel
GRAPE VARIETIES	Furmint, Hárslevelű
VINTAGE	We harvested the aszú berries from October to early November. A vintage that carries all values of a great Tokaj: acidity, sugar, fullness, minerality, achievement of the absolute balance.

WINE DESCRIPTION

A deeper colour, turning into golden. Opens with a slight fungus and leaf mould, followed by raisin, fig, and dried apricot notes, but after a while gets fresher and fresher on the nose, enriched by orange jam, peach, spices and some tropical fruit. It has a mellow, complex and very intensive, noticeably evolved aszú-character. Its acidity is incredibly tight and youthful, almost washing away the sugar content, stretching out the sip to be tense and long. Its taste is characterized by orange marmalade, apricot marmalade, sweet citrus fruits, a hint of tobacco and rich spiciness. The playful interaction between the evolved aszú character and the vibrant acids makes this wine really unique, and all this could gradually evolve into an even more beautiful oneness. An excellent wine.

AWARD

Culture 2006 was awarded TOP WINE at the 2012 Pannon Bormustra.

