

FACT SHEET

CULTURE

TOKAJI ASZÚ 2007 6 PUTTONYOS

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12,0
SUGAR (g/l)	164,5
ACIDITY (g/l)	7,8
VOLATILE (g/l)	1,29
SO ₂ (mg/l)	16 / 208
RESIDUAL EXTRACT (g/l)	59,8
BOTTLING	July, 2010
BOTTLED QUANTITY	7 290
PRESSING	After maceration of 24 hours
FERMENTATION	In steel tank
AGEING	30 months in barrel
GRAPE VARIETIES	Furmint, Hárslevelű, Zéta
VINTAGE	During Fall, the weather was favorable. In early September we had 80 mm of rain, which started the botrytisation on the perfectly mature berries. From September 24th, aszú berries of great richness could be harvested. Zeta and Furmint varieties provided us with the most beautiful ones, going back to the same raws from 3 to 4 times during the harvest period that lasted until the end of November. It was both a qualitative and quantitative vintage for aszú.

WINE DESCRIPTION

Its fragrance welcomes you with apricot and orange marmalade, then to pamper you with candied muskmelon and tropical fruit. It is a charming, more creamy-feeling wine. Very rich aromatics full with dried fruits – apricot, muskmelon, a range of tropical fruits and raisin and exotic spiciness – allspice, vanilla, clove – with a slight tobacco and honey note added. Fills up the palate completely, a sip of a slow rhythm, which rather pampers you – an aszú wine rendering a true, great, soft, melting experience.

AWARD

Culture 2007 was awarded TOP WINE at the 2013 Pannon Bormustra.

