

## FACT SHEET

## CULTURE

TOKAJI ASZÚ 2011 6 PUTTONYOS

### QUALITY SWEET WHITE WINE PROTECTED DESIGNATION OF ORIGIN

ALCOHOL (% vol.)	11.0
SUGAR (g/l)	206.0
ACIDITY (g/l)	10.4
VOLATILE (g/l)	1.17
SO <sub>2</sub> (mg/l)	37 / 216
RESIDUAL EXTRACT (g/l)	56.5
BOTTLING	August 2014
BOTTLED QUANTITY	4 300
PRESSING	After 24 hours of maceration
FERMENTATION / AGEING	Stainless steel / 24 months in barrel
ASZÚ BASE WINE / VINEYARDS	100% Furmint / Becsek, Holdvölgy
1 <sup>ST</sup> CLASS ASZÚ BERRIES & VARIETIES	Furmint, Hárslevelű, Zéta

### THE VITICULTURIST'S NOTE ON THE VINTAGE

During the first few month of the year there was a lack of rain. Thanks to the good water supply of the vinyards our vines survived this difficult period without water stress. On the other hand the summer was really hectic, having extreme weather in July followed by a dry harvest season with heatwaves from August until October. Nonetheless, our professional viticulture and wine teams have once again guaranteed the birth of one of our most outstanding Culture aszú wine showing full potential of the vintage.

### THE CHIEF WINEMAKER'S NOTE ON THE WINE

Golden yellow, clear color. In the first moment the perfume of peach compote comes from the glass, followed by an incredible fruit cocktail: Williams pear, pineapple, melon, apricot, strawberries with a touch of oriental spices. Fresh, youthful and despite being almost exclusively composed of fruit notes it already provides a very complex taste experience: lots of tropical fruits, mango, pineapple, Williams pear, apricot. The barrel adds delicious spicy notes and an exciting twist to this overwhelming 6 puttonyos aszú!

### AWARDS

Decanter World Wine Awards 2015  
Gold Medal, Regional Trophy  
EXPOVINA Wine Trophy Zürich 2021  
Gold Medal

