

FACT SHEET

CULTURE

TOKAJI ASZÚ 2012 6 PUTTONYOS

QUALITY SWEET WHITE WINE PROTECTED DESIGNATION OF ORIGIN

ALCOHOL (% vol.)	11.0
SUGAR (g/l)	173.8
ACIDITY (g/l)	7.1
VOLATILE (g/l)	1.31
SO ₂ (mg/l)	30 / 308
RESIDUAL EXTRACT (g/l)	57.7
BOTTLING	August 2015
BOTTLED QUANTITY	1 616
PRESSING	After 24 hours of maceration
FERMENTATION / AGEING	Stainless steel / 24 months in barrel
ASZÚ BASE WINE / VINEYARD	100% Furmint / 100% Becsek
1 ST CLASS ASZÚ BERRIES & VARIETIES	Furmint, Hárslevelű, Zéta

THE VITICULTURIST'S NOTE ON THE VINTAGE

Similar to the previous vintage, the winter months were characterized by lack of rain. Autumn ripening was early, due to the drought and the warm summer: the moisture in the deeper layers of the soil still provided the grape with support during this hot weather. The harvest period was made difficult by large fluctuations in temperature and the cooler dawn lagging behind. The quantity of our top-quality wine was reduced, but we were still able to guarantee first-class quality again for our seventh 6 puttonyos aszú wine.

AWARD

Decanter World Wine Awards 2019
Platinum Medal, 100/98 points

THE CHIEF WINEMAKER'S NOTE ON THE WINE

Light gold color with silvery contours. On the nose aroma of acacia flowers and chamomile, followed by exotic and classic fruits accompanied by soft acacia honey. The sip is fine layered, with apricot and a spicy citrus-orange aromas and a vibrant accompaniment of playful acidity. Its unique finish has a multitude of elegant fruity-spicy taste, further enhancing the long-lasting enjoyment of Aszú wine.

