

FACT SHEET

CULTURE

TOKAJI ASZÚ 2015 6 PUTTONYOS

QUALITY SWEET WHITE WINE PROTECTED DESIGNATION OF ORIGIN

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|---|---------------------------------------|
| ALCOHOL (% vol.) | 11.0 |
| SUGAR (g/l) | 172.5 |
| ACIDITY (g/l) | 7.1 |
| VOLATILE (g/l) | 0.64 |
| SO ₂ (mg/l) | 21/183 |
| RESIDUAL EXTRACT (g/l) | 39.5 |
| HARVEST | September-October 2015 |
| BOTTLING | February 2018 |
| BOTTLED QUANTITY | 2 195 |
| PRESSING | After 24 hours of maceration |
| FERMENTATION / AGEING | Stainless steel / 24 months in barrel |
| ASZÚ BASE WINE / VINEYARD | 100% Furmint / Becsek, Holdvölgy |
| 1 ST CLASS ASZÚ BERRIES & VARIETIES | Furmint, Hárslevelű, Zéta |

THE VITICULTURIST'S NOTE ON THE VINTAGE

The period from winter to summer was reassuring in spite of the rainless days. Later unfortunately the visible marks of the water shortage affected also the plant development which slowed down in the early spring period. Fortunately the resistance of the 30 years (average) old vines and the highly professional operation of our viticultural team defeated this challenge. Our precisely planned harvesting period allowed us to collect first class aszú berries already in September.

THE CHIEF WINEMAKER'S NOTE ON THE WINE

Slight note of propolis on the nose, embraced gently by the scent of peach and the citrusiness of mandarin. Peach, greengage, cinnamon and fresh lime notes make the sip irresistible. Intense and vibrant wine with a long finish.

