

FACT SHEET

CULTURE

TOKAJI ASZÚ 2016 6 PUTTONYOS

QUALITY SWEET WHITE WINE PROTECTED DESIGNATION OF ORIGIN

ALCOHOL (% vol.)	10.5
SUGAR (g/l)	217.4
ACIDITY (g/l)	11
VOLATILE (g/l)	1.03
SO ₂ (mg/l)	28/221
RESIDUAL EXTRACT (g/l)	54.1
HARVEST	September-October 2016
BOTTLING	March 2019
BOTTLED QUANTITY	3 800
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

A calm winter was followed by a dry and warm spring and then some rainy days bringing a lot of water in the middle of the summer. That predicted a very challenging harvest period. The aszú harvest began in early September and lasted until the end of October. Only the exceptional berries had been collected.

THE CHIEF WINEMAKER'S NOTE ON THE WINE

On the nose, fennel dominates the scent with apricot, rose-hip, and a touch of orange peel. The palate is satiny with great tension and loads of spicy notes complementing the nutty flavors followed by apricot and rose-hip marmalade finishing with length and a zesty lift. A silky texture softens all these layers in a precise and tight sip.

AWARDS

Decanter World Wine Awards 2020
100/96 pont Gold
VinAgora International Wine Competition 2021
Gold
WineLovers Wine Awards 2024
Gold

