

FACT SHEET

CULTURE 2017 6 PUTTONYOS TOKAJI ASZÚ

SPECIAL QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12
SUGAR (g/l)	200,4
ACIDITY (g/l)	7,31
VOLATILE (g/l)	1,45
SO ₂ (mg/l)	27/220
RESIDUAL EXTRACT (g/l)	50,9
HARVEST	September - October 2017
BOTTLING	April 24, 2020
BOTTLED QUANTITY	6500
PRESSING	After 24 hours of maceration
FERMENTATION	Stainless steel
AGEING	24 months in barrel
GRAPE VARIETIES	Fürmint, Hárslevelű, Zéta
VINTAGE	After an early and prolonged frost in January, the growing season progressed under relatively stable spring and summer conditions. Bunch development occurred under ideal conditions. The harvest started in August. September brought over twice the historical average rainfall for the past 50 years; however, thanks to meticulous, year-round viticultural management, fruit integrity was preserved. The result is an exceptional harvest, yielding wines of outstanding quality and showing even greater promise than preceding vintages.

WINE DESCRIPTION

The nose is clean and precise, dominated by fresh cantaloupe and supported by apricot compote, candied lemon peel and a hint of clove. A lively citrus flavor attack on the palate with the cantaloupe returning on the core. The finish is long led by apricot and fig with persistence and fine complexity.

