

FACT SHEET

CULTURE 2010

TOKAJI ASZÚ 6 PUTTONYOS

SPECIAL QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	11.0
SUGAR (g/l)	176.2
ACIDITY (g/l)	9.6
VOLATILE (g/l)	1.01
SO ₂ (mg/l)	30/237
RESIDUAL EXTRACT (g/l)	50.2
BOTTLING	August, 2014
BOTTLED QUANTITY	2 876
PRESSING	After maceration
FERMENTATION	Stainless steel
AGEING	36 months in barrel
GRAPE VARIETIES	Furmint, Hárslevelű, Zéta

THE VITICULTURIST'S NOTE ON THE VINTAGE

A record quantity of rain characterized this vintage. We had to be as precise as possible during the harvest. Despite the difficulties, on the 23th of September we started the harvest with selecting the healthiest bunches for our dry wines. 2010 was also favorable to us as in October it was raining only on one day. Thanks to the accurate approach of our Viticultural team a cool and unbalanced vintage could turn out to give very few but exceptional aszú berries, a quality base to create again a vibrantly unique 6 puttonyos aszú.

WINE DESCRIPTION

Pure, bright, yet deeper golden colour. Besides the usual tropical-fruit flavour notes, lots of oriental spices, green tea, delicate floral scents, a little vanilla and mint provide this wine an exciting, elegantly cool character. This is an aszú with medium body and vibrant acidity – well concentrated despite its young age. The acidity is a great counterbalance to the sugar content, the sensation of sweetness almost disappears at the end of the sip, and rather the citrus notes linger on the palate. The aroma profile is characterised by fresh marmalade and dried fruits of orange and apricot and a little spice. Boldly attractive and elegantly precise: a true personality.

