

FACT SHEET

CULTURE 2014

TOKAJI ASZÚ 6 PUTTONYOS

QUALITY SWEET WHITE WINE PROTECTED DESIGNATION OF ORIGIN

ALCOHOL (% vol.)	12.0
SUGAR (g/l)	190.6
ACIDITY (g/l)	9.5
VOLATILE (g/l)	1.31
SO ₂ (mg/l)	30/222
RESIDUAL EXTRACT (g/l)	58.6
BOTTLING	April 2017
BOTTLED QUANTITY	2 952
PRESSING	After 24 hours of maceration
FERMENTATION / AGEING	Stainless steel / 24 months in barrel
ASZÚ BASE WINE / VINEYARD	100% Furmint / 100% Kakas
1 ST CLASS ASZÚ BERRIES & VARIETIES	Furmint, Hárslevelű, Zéta

VINTAGE

The year started with a mild winter and early budding. During spring there was an increasing pressure of mildew and oidium. The blooming phase was rapid and complicated, followed by an extremely rainy summer season. Despite this multitude of stress in the vineyards due to constant presence in each of our parcels we were able to avoid diseases with prevention. Collecting of our aszú berries started already in the end of September and even if in tiny quantity but allowed us to create again this wonderful wine.

THE WINEMAKER'S NOTES

The scent is complex and concentrated with lemongrass, candied lemon peel and pineapple. On the palate the combination of nectarine and apricot appears, spiced up by the citrusy notes of white grapefruit. Vibrant acidity, intense aromas, a charming structure and a real character refute the difficulties of the vintage.

