

FACT SHEET

CULTURE 2016

6 PUTTONYOS TOKAJI ASZÚ

SPECIAL QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	10,3
SUGAR (g/l)	218
ACIDITY (g/l)	11,3
VOLATILE (g/l)	1,31
SO ₂ (mg/l)	40/295
RESIDUAL EXTRACT (g/l)	58,8
BOTTLING	March 2019
BOTTLED QUANTITY	3 842
PRESSING	After 24 hours of maceration
FERMENTATION	Stainless steel / 24 months in barrel
ASZÚ BASE WINE / VINEYARD	100% Furmint / 100% Becsek
GRAPE VARIETIES	Furmint, Hárslevelű, Zéta
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.

WINE DESCRIPTION

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.

