

FACT SHEET

CULTURE 2018

6 PUTTONYOS TOKAJI ASZÚ

SPECIAL QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	11.5
SUGAR (g/l)	209.7
ACIDITY (g/l)	7.15
VOLATILE (g/l)	0.84
SO ₂ (mg/l)	25/151
RESIDUAL EXTRACT (g/l)	38.9
HARVEST	September - October 2018
BOTTLING	June 10, 2021
BOTTLED QUANTITY	4183
PRESSING	After 24 hours of maceration
FERMENTATION	Stainless steel
AGEING	24 months in barrel
GRAPE VARIETIES	Fürmint, Hárslevelű, Zéta
VINTAGE	

Our viticulturist and the dedicated vineyard team, together with the remarkable resilience of our vineyards, successfully overcame not only the early spring frosts but also the season's extreme weather anomalies. Yet the vine itself proved more impatient than ever before: harvest began in mid-August with our earliest-ripening varieties. The long, dry, Mediterranean-like growing season, marked by a lack of rainfall, did not favour the dynamic development of botrytised berries. Nevertheless, through meticulous vineyard management and careful harvesting, our team made the most of every opportunity the vintage had to offer.

WINE DESCRIPTION

The nose reveals notes of plum jam, apricot and candied orange peel, evoking an impressive fruitiness. On the palate, dried fig, apricot and caramel add further depth and complexity.

