

Tokaji 5 puttonyos Aszú 2016

TERROIR

Mezőzombor - Galambos vineyard

The soil is typically brown forest soil, but there are loess spots in it. The subsoil is rhyolite, which is almost completely covered with rhyolite tuff.

Tarcal - Terézia vineyard

The soil is an optimal blend of loess and brown forest soil, which has similar subsoil to Galambos, but it rests on a perlite cone.

VINEYARD

The vineyards were replanted between 1999 and 2010, using 1,8 m and 2 m row spacing and 0,8 m between the vines according to the modern grape growing technology. We use 2 bud spur-pruning and the yield control is 1,5 kg / vine. All of our vineyards are under organic cultivation since 2009.

VINTAGE

Spring was difficult in the beginning because of the colder than usual weather. The high precipitation in July and August desired the increased attention of the viticulturists. In contrary to the difficulties we were able to protect our vineyards with organic methods. The wet weather made it possible to create wine with strong acidity and large body.

HARVEST

The botrytised Aszú berries were picked by hand in the middle of November.

TECHNOLOGY

24 hours of aszú berry maceration was followed by slow and gentle pressing. Fermentation was done by selected yeast in stainless steel tanks. It was aged in second and third filled oak barrels for 24 months. Date of bottling: 26-27th June 2019.

VARIETY

40% Furmint, 60% Hárslevelű

WINE DESCRIPTION

Its aroma, besides dried apricots, carries honey-like notes, with the appearance of beeswax. Apricots return in flavour as well, but dried melons and mangoes are also strongly present. The wine has a very nice acid-sugar balance, providing a long finish to enjoy after the sip.

FOOD PAIRING

An amazing experience having it with blue cheese.

DRINKING TEMPERATURE 11°C

ANALYTICS

Alcohol: 10% Sugar: 151 g/l T. acid: 9,19 g/l







