



HÁRSLEVELŰ LATE HARVEST SELECTION 2013

PAJZOS TOKAJ

0,375 l

DESCRIPTION

Type of the wine: **WHITE, SWEET**

Grape variety: **100% HÁRSLEVELŰ**

Sugar / alcohol content: **240 g/l 9,5 %**

Terroir, vineyard: **PAJZOS VINEYARD**

Training system: **GUYOT, UMBRELLA KNIFFIN**

Harvest: **MANUAL HARVEST**

Technology: **N/A**

Quality level: **PREMIUM**

Temperature: **12–13 °C**

Food pairing: This wine is an excellent choice with dark chocolate desserts garnished with orange or berries, or with mille feuille filled with strawberry or apricot. It is outstanding with blue cheese, or you can enjoy it in itself as a dessert.

Description: A charming wine with tropical and floral fragrance and with the fine spiciness of the acacia. On the palate the honey notes are followed by a silky marzipan flavour.

Available quantity: **6.000 BOTTLES**

Ex-cellar price: **4.000 HUF / 13–14 EUROS**

Awards: – Hungary's 2nd best wine in 2015, Népszabadság
TOP 100 Wine Magazine
– MTA Bora 2016 gold medal

