



BÉRES TOKAJI ASZÚ 5 PUTTONYOS 2007

BÉRES SZŐLŐBIRTOK ÉS PINCÉSZET, TOKAJ

0,5l

DESCRIPTION

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

Grape variety: **50% FURMINT, 50% HÁRSLEVELŰ**

Sugar / alcohol content: **138 g / 10%**

Terroir, vineyard: **LÓCSE AND OMLÁS DŰLŐ**

Training system: **LOW CORDON**

Harvest: **MANUAL HARVEST, ASZÚ BERRIES ARE PICKED ONE BY ONE**

Technology: **Whole aszú berries macerated with fermenting must for one night, then pressing and fermenting in oak barrel. After fermentation the wine was aged for 2 and a half year in oak barrel. Bottling after 3 years of aging altogether. The aim is to add a new character to the wide range of aszú wines of Tokaj by this fruity, and at the same time nicely matured wine with notes of barrel aging and botrytis.**

Quality level: **PREMIUM**

Temperature: **10–12 °C**

Food pairing: **DESSERTS, SPICY DISHES, BLUE CHEESES, FOIS GRAS, AND ENJOYABLE IN ITSELF**

Description: **On the nose tropical fruits, acacia honey and apricot. The two year barrel aging enriches the fruity notes with vanilla and spicy flavours. Balanced, elegant. Nice acidity, creamy, long lasting finish.**

Available quantity: **8.500 BOTTLES**

Ex-cellar price : **7.500 HUF / 24–25 EUROS**

Results: **– Challenge International du Vin 2013 – Gold medal
– Pannon Bormustra (Hungarian National Wine Contest) 2013 – Top wine
– Népszabadság TOP 100 wines 2013 – 22nd position**

