



TOKAJI KATIKA CUVÉ 2013

ZSIRAI PINCÉSZET, TOKAJ

0,75l

DESCRIPTION

Type of the wine: **WHITE**

Grape variety: **HÁRSLEVELŰ 30%, SÁRGAMUSKOTÁLY 50%, ZÉTA 10%, KÖVÉRSZŐLŐ 10%**

Sugar / alcohol content: **SWEET / 80 g 13,5%**

Terroir, vineyard: **MÁD HOLDVÖLGY**

Training system: **LOW CORDON**

Harvest: **HAND HARVEST**

Technology: **SPONTANEOUS FERMENTATION, AGING IN 225 L BARRELS**

Quality level: **PREMIUM**

Temperature: **13 °C**

Food pairing: **DESSERTS MADE OF FRUIT**

Description: **Bright golden colour. Full of honeyed dried fruits and acacia flower. The significant, but not exaggerated acidity gives structure to the wine. With the residual sugar the wine is round, creamy. On the palate it has flavours reminiscent of roasted nuts, dried apricot and biscuit.**

Story: **The wine is made of the grapes grown in Holdvölgy. When the vineyard was bought by the Zsirais it was said to be planted with Sárgamuskotály, but later it turned out to have all the grapes of Tokaj except for Furmint. Therefore it was decided to harvest late with all grapes together, every year. The name of the wine, 'Katika' is taken from the mother of Zsirai sisters, since her friends from Mád calls her this way (Katika is the nickname for Katalin, which is Kate in Hungarian).**

Available quantity: **500 BOTTLES**

Ex-cellar price : **3.000 HUF / 10 EUROS**

