



# PATRICIUS TOKAJI NOBLE LATE HARVEST 2013

PATRICIUS WINERY 0,5 l

## DESCRIPTION

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

Grape variety: **FURMINT, YELLOW MUSCAT, ZÉTA**

Sugar / alcohol content: **125 g/l 12 %**

Terroir, vineyard: **N/A**

Training system: **N/A**

Harvest: **NOVEMBER 2013**

Technology: **Fermentation: in stainless steel tanks**  
**Maturation: in 220 L oak barrels for 6 months**

Quality level: **N/A**

Temperature: **12 °C**

Food pairing: **nice pair to desserts, blue cheese, pumpkin cream soup and medium spicy indian dishes**

Description: **A reference point among the late harvest wines of the Tokaj Wine Region. Selected bunches containing healthy, over-ripened and partly botrytized berries which were picked during the late – autumn harvest. The characteristic varietal notes of Furmint and Yellow Muscat form the foundation of this wine, braced by minerality and zippy acidity for great balance and topped off with an incredibly long finish and creaminess.**

Available quantity: **N/A BOTTLES**

Ex-cellar price: **N/A EUROS**

Vintage description: **The weather in the first quarter as rather changeable with no shortage of extremes. Vines caught up fast with the calendar after an elongated winter. While early summer saw plenty of rain, it became hot and dry starting from August, which ensured good ripening and allowed an early harvest of grapes for dry wines with a pronounced acidity typical of this vintage. A benign autumn weather resulted in an abundant yield of high quality botrytised berries in all our vineyard site. This outstanding vintage gave well-balanced late harvest and Aszú wines with full aromas, beautiful texture and great depth.**

