



TOKAJI ASZÚ 5 PUTTONYOS 2006

PAJZOS TOKAJ

0,5 l

DESCRIPTION

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

Grape variety: **60% FURMINT, 30% HÁRSLEVELŰ, 10% YELLOWMUSCAT**

Sugar / alcohol content: **178 g/l 10 %**

Terroir, vineyard: **PAJZOS VINEYARD**

Training system: **GUYOT, UMBRELLA KNIFFIN**

Harvest: **MANUAL HARVEST**

Technology: **In 220 l Szerednyei oak barrels from the Zemplén hills, for 3 years.**

Quality level: **PREMIUM**

Temperature: **12–13 °C**

Food pairing: **Recommended with lemon cake, dark chocolate citrus or orange desserts, dark chocolate caramel cake but it is also a noble companion to savoury biscuits, quiche Lorraine and roast meats with fruits and Peking duck.**

Description: **Golden, young Aszú with a supremely refined inner world. Citrus and meadow flowers abound in the nose. The wine lover senses caramel, citrus and dried fruits, and white horehound on the palate with the discreet appearance of buttery, almond notes of barrel ageing. The typical minerality of Tokaji wine brings a slight saltiness to this drinkable wine thanks to its delightful acids. Elegant this promises to be a great wine with serious ageing potential.**

Available quantity: **11.000 BOTTLES**

Ex-cellar price: **12.500 HUF / 40–42 EUROS**

Awards: **Gold Medal - Decanter World Wine Awards 2014, London**

