



GRAND TOKAJ TOKAJI ASZÚ 5 PUTTONYOS 2013

GRAND TOKAJ, TOKAJ

0,5l

DESCRIPTION

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

Grape variety: **BASE WINE: 100% FURMINT, ASZÚ BERRIES: FURMINT, HÁRSLEVELŰ, ZÉTA, KABAR, KÖVÉRSZŐLŐ, SÁRGAMUSKOTÁLY**

Sugar / alcohol content: **170 g/l / 9,5 %**

Terroir, Vineyard: **TOKAJ-HEGYALJA (NO SPECIFIC VINEYARD)**

Training system: **MEDIUM HIGH CORDON**

Harvest: **HAND HARVEST WITH SMALL BOXES, ASZÚ BERRY SELECTION**

Technology: **Fermentation in stainless steel, maturation in Zemplén (Hungarian oak) for 18 months.**

Quality level: **PREMIUM**

Temperature: **10 – 12 C°**

Food pairing: **CHOCOLATE AND FRUIT DESSERTS**

Description: **Stunning complexity on the nose: botrytis from the aszú berries, peach, orange zest, walnut brittle, fig and exotic flowers, with a touch of dill at the end. Extremely clear fruitiness on the palate, orange, birch, pear and apricot notes combined with flavours of white chocolate and vanilla as well. The refined acidity keeps the structure firm, long, yet rounded. The mouth is full of lime and grapefruit and some matured, coffee notes during the prolonged finish. A genuine great wine of Tokaj at the beginning of its development with great potential.**

Available quantity: **17.000 BOTTLES**

Ex-cellar price : **5.950 HUF / 19 EUROS**

