



GRAND TOKAJ TOKAJI ASZÚ 6 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: **208 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: **MATURED HARD OR BLUE CHEESES, FOIE GRAS, CHOCOLATE DESSERTS, CRÈME BRULÉE**

Description: **Fresh, lovely dried apricot, spring flowers with chamomile on the nose with dried orange, tropical fruits and charming rose pepper. „Colourful nose.” Jammy plum and apricot combined with refreshing fruitiness on the palate. Full bodied wine with great complexity and length, with the perfect balance of alcohol and sugar. It fills the mouth with endless juiciness.**

Available quantity: **10.000 BOTTLES**

Ex-cellar price : **9.950 HUF / 31.7 EUROS**

