



# SZAMORODNI 2016

JULIET VICTOR 

## DESCRIPTION

Type of the wine: **White, Sweet**

Grape variety: **Furmint, Hárslevelű, Sárgamuskotály (Yellow Muscat)**

Sugar: **160,8 g/l**

Terroir, vineyard: **Király and Betsek vineyards**

Training system: **Medium cordon**

Harvest: **Hand harvested in several section with bunch selection. 50% of the bunches consist of botrytised shrivelled berries.**

Technology: **Healthy and shrivelled berries were pressed together. Fermentation in wooden barrels, ageing in first use, light toasted barrique made by Kádár Hungary Ltd. (of local 'Zemplén' oak) for 12 months. Bottle ageing for an additional year.**

Quality level: **All of the estate's wines are estate or single vineyard wines, and all of them are treated with the highest care and attention, therefore no quality levels are defined within the estate, all the wines are premium wines.**

Temperature: **12 °C**

Food Pairing: **Roasted foie gras with pear.**

Description: **Crystal clear golden colour with bright gold reflections. High viscosity, noble full body. Clear, developed, intense nose with sweet, luscious, vibrant apricot, savoury apple, silky vanilla, velvety white chocolate and discrete liquor notes – all of them appear in turn besides the botrytis typical of Tokaj wine region. Sweet palate with refreshing acidity. Candied citrus fruits, full ripened apple and tea notes make the pleasure of the prolonged, exceptional taste more complex. Not only a wine with enchanting colour and stunning character, but with perfect elegance and long ageing potential.**

Available quantity: **3.600 BOTTLES**

Ex cellar price : **14.990 HUF / 46 EUROS**

