



## PATRICIUS TOKAJI 6 PUTTON YOS ASZÚ 2008

PATRICIUS WINERY  0.5l

### DESCRIPTION

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

Grape variety: **70% Furmint, 30% Hárslevelű**

Sugar / alcohol content: **183 g/l 10%**

Terroir, vineyard: **Tokaj wine region**

Training system: **N/A**

Harvest: **October-November 2008**

Technology: **The maceration of the botrytized aszú berries was made in fermenting wine for 24 hours. Maturation : in 220L oak barrels for 3 years  
Bottling: November 2012**

Quality level: **Prémium**

Temperature: **10–12 °C**

Food Pairing: **dark chocolate based desserts, cigar**

Description: **Nicest aromas of botrytized berries followed by enormous, high structure and full body. Long, smooth, endless taste and exceptional deepness of peach, apricot and fig character. Full of Tokaj.**

Available quantity: **N/A**

Ex cellar price : **N/A**

Awards: **Challenge International du Vin 2018 Bordeaux - Gold Medal  
International Wine Challenge 2018 London - Gold Medal, Tokaji Sweet Trophy**

