



PATRICIUS TOKAJI NOBLE LATE HARVEST „KATINKA” 2016

PATRICIUS WINERY  0.5l

DESCRIPTION

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

Grape variety: **Furmint, Yellow Muscat, Zéta**

Sugar / alcohol content: **133 g/l 11,5%**

Terroir, vineyard: **Tokaj wine region**

Training system: **N/A**

Harvest: **November 2016**

Technology: **Fermentation: in stainless-steel tank
Maturation: partly in 220 L oak barrels for 4 months**

Quality level: **Prémium**

Temperature: **8–10 °C**

Food Pairing: **Nice pair to desserts, blue cheese, pumpkin cream soup and medium spicy indian dishes**

Description: **A reference point among the late harvest wines of the Tokaj Wine Region. Selected bunches containing healthy, over-ripened and partly botrytized berries which were picked during the late – autumn harvest. The characteristic varietal notes of Furmint and Yellow Muscat form the foundation of this wine, braced by minerality and zippy acidity for great balance and topped off with an incredibly long finish and creaminess.**

Available quantity: **N/A**

Ex cellar price : **N/A**

