



BÉRES TOKAJI ASZÚ 5 PUTTONYOS 2011

BÉRES VINEYARD AND WINERY

0,5l

DESCRIPTION

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

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

Sugar / alcohol content: **154,5 g/l 10,89 %**

Terroir, vineyard: **Lőcse and Omlás vineyards (Erdőbénye village)**

Training system: **Cordon training system**

Harvest: **Hand harvest**

Technology: **Controlled fermentation in oak barrel then maturation for 24 months in 'gönci' and 'szerednyei' oak barrels (traditional Tokaj barrels). The wine was bottle aged for 36 months before being released.**

Quality level: **Premium**

Temperature: **10–12 °C**

Food pairing: **Foie gras or duck liver, patés, blue cheese, desserts made of fruit**

Description: **Golden colour, incredibly concentrated, intense bouquet. It is worth aerating in the glass for a while so that it can open after so many months spent in barrel and in bottle. Giving it time, we can experience the different notes coming from the glass, one after the other: honey, spices and roasted nuts. On the palate we can realize that – due the vintage – acids make it vibrant even though it has a significant sugar content. We can detect the aromas resulted from maturation as well: date, candied citrus fruits, autumn leaves and spices fill the mouth. A wine for special occasions.**

Available quantity: **N/A Bottles**

Retail price : **9.000 HUF / 29–30 EUROS**

