



# BÉRES TOKAJI NAPARANY CUVÉE 2016

BÉRES VINEYARD AND WINERY

0,75l

## DESCRIPTION

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

Grape variety: **60% Furmint, 40% Hárslevelű**

Sugar / alcohol content: **7,1 g/l 12,42 %**

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

Training system: **Cordon training system**

Harvest: **Hand harvest**

Technology: **Furmint was fermented in wooden barrel, while Hárslevelű was fermented on stainless steel. After blending another, shorter period of barrel ageing took place.**

Quality level: **Premium**

Temperature: **10–12 °C**

Food pairing: **Roasted chicken or pork**

Description: **Deep yellow colour. Its intense, layered nose captures us immediately with peach, honey and toasty notes. The palate is also full of intense spices and fruity notes of yellow flesh fruits. The acids give an ample backbone to the wine even though it is full bodied with accordingly higher alcohol. Its impressive character is outstanding because we can detect some subtle tones of bottle ageing as well. Multi-faceted wine developing beautifully.**

Available quantity: **N/A Bottles**

Retail price : **4.000 HUF / 13–14 EUROS**

Story: **The name of the wine, 'Naparany' means Gold of the Sun. The expression is taken from a renowned Hungarian poet, László Nagy. A poem written by him in the 70s was dedicated to senior doctor József Béres, founder of the winery. In the poem with the title 'In the Footsteps of Late Fools' 'Gold of the Sun' was used as a synonym of values forever – and it 'rhymes' with the colour of this wine as well. (Original title: Elhúllt bolondok nyomán)**

