



# BARTA ÖREG KIRÁLY DŰLŐ ASZÚ 2013

BARTA WINERY 

## DESCRIPTION

Type of the wine: **WHITE, SWEET**

Grape variety: **100% Furmint**

Sugar / alcohol content: **246 g/l 9 %**

Terroir, vineyard: **Öreg Király vineyard (Mád, Tokaj)**

Training system: **Low Cordon**

Harvest: **Hand harvest**

Technology: **One of the best vintages of the last decade. Top quality Furmint aszú berries were soaked in fermenting Furmint base must for 24 hours. The fermented wine was matured in Hungarian oak barrel for two years.**

Quality level: **Premium**

Temperature: **13 °C**

Food pairing: **Ideal with cheese – blue cheese, Stilton, Roquefort – and with desserts like ‘flódni’ (a typical Jewish cake made of walnut, poppy-seed, apple and honey), pancake with vanilla and mint chips, lemon sorbet, vanilla cream. A perfect aperitif with goat cheese, walnut chips and fig and unforgettable with foie gras.**

Description: **Despite its extremely high sugar content, the wine is surprisingly balanced presumably due to the minerality given by the unique terroir. Straw yellow colour, nicely swirls in the glass. Fruity nose with citrus notes. The palate is subtle with quince and apricot. Light acidity, finesse and the complexity of great wines. A Tokaji Aszú with long ageing potential.**

Available quantity: **457 bottles**

Ex-cellar price : **35 000 HUF / 110 EUROS**

Awards: **IWC 2018 Bronze medal, DWWA 2017 Silver medal**

