



2007 Tokaji Aszú 3 Puttonyos

Varieties	65% Furmint, 30% Hárslevelü, 5% Muskotály		
Origin	Tokaj, Mád, Kings Peak and Betsek("Grand Cru")		
Soil	Zeolite		
Harvest time	End of October and November		
Cellar technology	Hand-picked noble rot berries; commencement of primary fermentation process of the "base wine" lasting until the end of January 2008.		
Storage casks.	at a constant temperature of 12.8°C and 80% humidity, in new 300 litre oak Tokaj Secondary fermentation: two years; followed by nine months resting time in casks; purification with bentonite and finally completion by bottling in May2010.		
Alcohol content	11,51% by vol		
Sugar free extract	40,1 g/l		
Residual sugar	85,9 g/l		
Acidity	7,9 g/l		
Sulphur content	260 mg/l		
Character	Complex, rich, vivid structure due to the high extract and alcohol content. Fresh apricot and dried orange-lemon flavors. Excellent with fruit tarts or foie gras.		
Bottle size	50cl	Lifespan	Unlimited