



2009 Tokaji Aszú 5 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	Furmint, Hárslevelü and Muscatel are used as “base wine”; the commencement of Primary fermentation takes place in used oak barrels. After the hand-picked botrytis berries are macerated in the base wine, then secondary fermentation which lasts two years takes place.
Storage	is at a constant temperature of 12.8°C and 80% humidity, in used 136 litre oak Tokaj casks. Followed by nine months resting time in oak casks; purification with bentonite and finally, completion by filtering and bottling in March 2013.
Alcohol content	11,46% by vol
Sugar free extract	39,2 g/l
Residual sugar	163g/l
Acidity	8,3 g/
Sulphur content	254 mg/l
Character	Complex, vivid structure due to the high acidity, fresh apricot, dried orange-lemon flavors. Excellent with fresh fruit tarts, blue cheese or foie gras.
Bottle size	50cl
Lifespan	till 2030

Wine Advocat 2013: 92 points

