



Winery Ltd. Hungary

## 1999 Tokaji Aszú 6 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 which lasts from Dec 15 1999 until the end of February 2000.

**Storage** at a constant temperature of 12.8°C and 80% humidity, in new 136 litre oak Tokaj casks. Secondary fermentation: three years; followed by nine months resting time in casks; purification with bentonite and finally completion through bottling in October 2004.

**Alcohol content** 10,79% by vol

**Sugar free extract** 49,1 g/l

**Residual sugar** 180 g/l

**Acidity** 11,8 g/l

**Sulfur content** 299 mg/l

**Character** Perhaps the best vintage since the legendary 1972, its racy and concentrated acidity gives a backbone to its immense sweetness. Flavors of apricots, dried tropical fruits, orange marmalade.

**Bottle size** 50cl **Lifespan** till 2050

**GOLD MEDAL INT. WINE&SPIRIT COMPETITION, ENGLAND 2005**

**(The only Gold Medal given to Hungary in 2005)**

**WINE SPECTATOR ( USA ) 94 POINTS**

