



## **2006 Tokaji Aszú Essencia**

Varieties	80% Furmint 20% Hárslevelü
Origin	Tokaj, Mád, Kings Peak ("Grand Cru")
Soil	Zeolite
Harvest time	From early October until end of November
Cellar technology	Hand-picked noble rot berries. Commencement of primary fermentation process for the base wine lasting from October 12 2006 until the end of November 2006.
Storage	at a constant temperature of 12.8°C and 80% humidity, in small 135 litre oak Tokaj cask. Secondary fermentation: two years; followed by nine months resting time in casks; purification with bentonite and completion by bottling in December 2009.
Alcohol content	8,29 Vol%
Sugar free extract	67,1 g/l
Residual sugar	227,10 g/l
Acidity	10,1 g/l
Sulphur content	216 mg/l
Character	its racy and concentrated acidity gives a backbone to its immense sweetness. Flavors of apricot, dried tropical fruit, orange marmalade.
Lifespan	<b>Unlimited</b>
Bottle size	25cl and 50cl