



**Tokaji Classic Cuvée
2005 Late Harvest**

Grape variety	60% Furmint , 35% Lime-leaf, 5% Muscat
Location	Tokaj, Mád, Königsberg (Grand Cru)
Terroir	Zeolith
Harvest	November 15- November 25, Quantity 18hl/ha
Cellar technique	Traditional Tokaj fermentation with several months of slow fermentation at low temperatures. Housed in partially new oak barrels.
Aging and storage	Storage at a constant temperature at 12,8°C und 80% humidity. Clarification with Bentonite.
Bottled	October 2007
Alcohol	13,50 Vol%
Extract	33,4 g/l
Residual sugar	102,5g/l
Acidity	7,1 g/l
SO2	161 mg/l
Character	Sweet „Beerenauslese“, dominant fruit flavors with prominent tones of pear, tropical fruits and quince. Delicate tannins.
Aging potential	High sugar and good acidity guarantee excelent aging and further development.