



## BARTA ÖREG KIRÁLY DŰLŐ ASZÚVÁLOGATÁS 6 PUTTONYOS 2013

In one of the best vintages of the past decade, top-quality botrytised Furmint berries were macerated in Furmint grape juice for around 24 hours and then pressed to produce a very rich wine that spent a total of 24 months in Hungarian oak barrels.

Válogatás means Selection, for this wine is a barrel selection of an outstanding batch of our 2013 6 puttonyos Aszú wine.

## **Analysis**

Alcohol: 9% Acidity: 7 g/l

Residual sugar: 245 g/l

## **Bottle size**

0,3751