

1857 TOKAJ

Tokaji Aszú 6 puttonyos 2017

TERROIR

Mezőzombor - Galambos vineyard

The soil is typically brown forest soil, but there are loess spots in it. The subsoil is rhyolite, which is almost completely covered with a rhyolite tuff.

Tarcal - Terézia vineyard

The soil is an optimal blend of loess and brown forest soil, which has similar subsoil to Galambos, but it rests on a perlite cone.

VINEYARD

The vineyards were replanted between 1999 and 2010, using 1,8 m and 2 m row spacing and 0,8 m between the vines according to the modern grape growing technology. We use 2 bud spur-pruning and the yield control is 1,5 kg/vine. All of our vineyards are under organic cultivation since 2009.

VINTAGE

After a long time, we had a real, continental January. The temperature often decreased below minus 10 degrees, although precipitation was very low. The spring temperature rose quite slowly and May was still cooler than usual. The rain in September was favourable for the botrytis formation. The noble rot appeared quite early on the bunches. The quality of the grapes was excellent.

HARVEST

The botrytised Aszú berries were picked by hand in middle of November.

TECHNOLOGY

The aszú berries were soaked in fermenting juice for 18 hours with selected yeast and then pressed in a pneumatic press. Fermented in Hungarian new oak barrels, and aged in the same new barrels for 30 months.

Date of bottling: 21st July 2020.

VARIETY

85% Hárslevelű, 15% Furmint

WINE DESCRIPTION

Beside the notes of the barrel aging, aromas of citrus fruits are noticeable in its scent. Tropical and candied fruits return in flavour as well, meanwhile honey-like and sweet mandarin are also present. This wine is characterized by great complexity and long aging potential.

DRINKING TEMPERATURE

11 °C

FOOD PAIRING

It can be a perfect match to many desserts as well as foie gras or blue cheese.

ANALYTICS

Sweet

Alcohol: 11 % Sugar: 206,7 g/l T. acid: 7,85 g/l







