



TOKAJ-HÉTSZÖLŐ

Vineyard



TOKAJI ASZÚ 6 PUTTONYOS 2017 – Premier Cru Hétszölő

This wine comes from the 'premier cru Hétszölő' which was established in 1502 by joining 7 parcels on the Tokaj Mountain and was classified in 1772 as first growth. This historical piece of land belongs to the Imperial Estate of Tokaj-Hétszölő.

"We do believe that with organic approach we can protect the vitality of the vines and so have better quality now and in the future. In order to be able to communicate this philosophy we only use our own grapes to create the Hétszölő wines." (Gergely Makai, technical director)

Grape variety	Furmint 100%
Terroir	Hétszölő single vineyard, southern exposure
Soil	Loess with more complex volcanic subsoil
Yield	10-15 hl/ha
Age of vines	20-25 years
Density	5500 vines / ha
Winemaking	'Aszú' berries macerated in fresh juice, fermentation in oak barrels, aging time 2 years
Aging time	30+ years

Vintage

We can say that 2017 in Tokaj was one of the best ones ever for dry and sweets too. This is true for the estate and single vineyard dry wines and also for late harvest and for aszú wines too. Sunshine and rain came just in good time and with good portions. We picked the grapes for dry wines already at the very beginning of September and had a beautiful aszú berry harvest in September and October.

Analytics	alcohol:	12,16 % vol.
	acidity:	6,74 g/l
	res. sugar:	186,0 g/l
	extract:	49,5 g/l

Tasting notes

Shiny golden color, very rich and oily texture. Intense and elegant fruity nose with lots of tropical fruit notes along with a hint of spiciness. Extreme concentration, with dried apricot, honey and sweet spices. Long in aftertaste, nice balance between botrytis, acidity and high sugar.

Food recommendation

Attractive companion of foie gras or even some spicy oriental food. Goes well with creamy, nutty or fruity desserts, matured cheese, or serve it instead of dessert.

Recommended temperature: 12-14C°

