



TOKAJ-HÉTSZŐLŐ

Vineyard

HÉTSZŐLŐ TOKAJI ASZÚ 5 PUTTONYOS 2010

This is the aszú category where we use almost the same kg of aszú berries as liter of freshly pressed must for maceration. The wine is concentrated, round and full-bodied. On the other hand thanks to the loess soil the wine has elegance and smoothness too. This wine comes from the Tokaj-Hétszőlő Imperial Estate which derives from the Hétszőlő Single Vineyard from 1502 when 7 parcels of land based on loess soil were assembled.

“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 Hétszőlő wines.” (Gergely Makai, technical director)

Grape variety	Furmint 100%
Vineyard	Hétszőlő & Nagyszőlő single vineyard, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	15 hl/hectare
Age of vines	20-25 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	Aszú berries soaked in must, 2,5 years in barrels
Aging potential	40 + years

Vintage

2010 was a generally cold and rainy vintage. Only those winemakers could manage to harvest healthy grapes who treated their plants well and had luck too. Although it was a difficult year, at Hétszőlő we had a strong botrytization in October on the well matured berries. This gave us at the end an extreme aszú with high and elegant acidity which along with high sugar allows us to enjoy a beautiful freshness and also to age the this wine for decades.

Analytics	alcohol :	11,43 % vol.
	acidity:	11,4 g/l
	sugar:	140 g/l (residual sugar)
	extract:	49,9 g /l (without sugar)

Tasting notes

Very rich in nose where we find apricot, citrus and some dried cantaloupe and other tropical fruits too. We get the same fruitiness on palate along with richness, complexity and with extreme high but elegant acidity. We can feel that it has lots of potential.

Food recommendation

You may keep it for long years or you can already enjoy it matching with creamy, fruity desserts or with foie gras.

Temperature for consumption 12C°

