

HATPUTTONYOS TOKAJI ASZÚ

Sweet (2019), 0,5 l

VINEYARD SPECIFICATIONS

Name of the vineyard	Megyer, Királyhegy, Ciróka
Grape variety	100% Furmint
Maturation	26 months in oak
Bottling date	May 2022

WINE CHARACTERISTICS

Alcohol	11.44 %
Sugar	198.4 g / l
Acidity	8.23 g / l

PRICE: 25 EUR

Made from organically grown 100% Furmint from a selection of the winery's three vineyards, this aszú has a deep golden yellow colour, which in the glass indicates its exceptional concentration with a thick oily movement.

The nose is extremely rich and complex, dominated by acacia honey, ripe juicy tangerine, apricot jam, candied citrus, sweet spices and botrytis. On the palate, too, there is an almost overwhelming richness of flavour, with a creamy texture, mainly dried fruit and a harmonious background of noble oak aromas. The residual sugar content of 198 grams is perfectly balanced by a refreshing acidity, which gives the creation an exceptional harmony of flavours. Despite the high sugar content, the long finish is not only sweet but also has intense aromatics, a lively character and the unique character of the terroir.

Its higher acidity makes it an excellent companion for foie gras pâtés or fruit desserts, but it can also be the perfect "dessert course" for any occasion, bringing out its freshness at 12 C°.

