



# Imperator 2017

## 0,5L

ORGANIC ASZÚ WINE

Vineyard: Rány

Alcohol: 11,26 %

Acidity: 7,47 g/l

Dry extract: 65,4 g/l

Residual Sugar: 180,8 g/l

**Grape Variety:**

6% Muscat Lunel

47% Furmint

47% Linden Leaf

**Base Wine:** Muscat Lunel

**Fermentation:** 100% - Barell wich was cooled and kept in a low temperature during fermentation

**Aged:** 100% - 1st Filled 220l Szerednyei barrel for 36 month

**Bottle Aged:** min. 12 month

Thanks to state-of-the-art technology, botrytis grapes were not trampled but stored under gas until processed. Prior to processing, first-class botrytis berrys were placed in the stomach of the hermetically sealed press in oxygen-free environment for 36 hours using nitrogen gas after filling with the base wine. Thanks to this, the result was a high-quality Aszuwine with a new face. The aroma and complexity of which proudly enhance the reputation of Tokaj wines. In addition to the amazing aroma structure of the wine, it shows the long-aged komplex bodey but yet fresh and floral face of the aszú wine, made according to completely new guidelines, thus illustrating the amazing possibilities of the Tokaj mountains.