

Chateau Imperial Tokaj



Organic Vineyards

CHATEAU IMPERIAL - ASZÚ 5 PUTTONYOS 2017

The wines of Chateau Imperial Tokaj wine family represent well balanced, elegant style of Tokaj Region. The main grape variety is Furmint along with Hárslevelű. The vines are planted on the south part of Mount Tokaj where vinification dates back to 15th century. We Treat our vines and wines with the greatest care listening to the nature. this approach enables us to bring clear and honest wines to your table with excellent good value for money.

“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%
Terroir	Tokaj Mountain, 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

After a long not too cold winter, the spring rather wet with not too much. However we had a nice, long summer and could pick the grapes for dry and late quite early, in September.

Analytcs	alcohol:	12,09 % vol.
	acidity:	131,1 g/l
	res. sugar:	6,55 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°