



CARPINUS

FAMILY WINERY

Received 96 points at Decanter World Wine Awards

2016 TOKAJI ASZÚ 6 puttonyos

Vineyard(s): Lapis and Deák vineyards

- *Exposure:* S-SW
Planted in: 1980
Grape varietie(s): 100 % Furmint

Soil: Nyirok clay soil mixed with soft white and grey rhyolite tuff

Harvest date: 10 th October, 2016 - 12th November, 2016

Bottling date: June, 2019

Technology: 100% fermented and aged in 220 l hungarian oak barrels.

Tasting note: We are selected the Aszú berries from different 1st class vineyards with particular care. The wine matured in third and fourth filled barrels for 24 months. The nose is dominated by peach and apricot jam fruits, honey and spicy. Its taste is harmonious and creamy, and the vivacious acids give a good balance with the naturally residual sugar. Super-concentrated botrytis sweet wine with a long aging potential. **Food pairing:** A perfect wine together with desserts, chocolate, a good cigar.

Parameters: alcohol: 9,7 vol%

residual sugar: 182 g/l

acidity: 11,4 g/l



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