



TOKAJ-HÉTSZŐLŐ

Vineyard



TOKAJI ASZÚ 5 PUTTONYOS 2014

The wines of Tokaj-Hétszőlő 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 our 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	6000 vines / ha
Winemaking	'Aszú' berries macerated in fresh juice, fermentation in oak barrels, aging time 2 years
Aging time	30+ years

Vintage

This vintage was difficult in Tokaj Wine Region because of the rain. We had too much humidity and some big rain storms. However, thanks partly to our organic approach our vineyards, vines were resistant and healthy enough to give well matured grapes for dry dry wines and a bit of aszú too.

Analytics	alcohol:	10,55 % vol.
	acidity:	9,03 g/l
	res. sugar:	141,7 g/l

Tasting notes

Shiny golden color, rich and oily texture. Fresh complex nose with apricots. Rich, full bodied palate with dried fruits, followed by a hint of orange peel and vanilla. The high sugar levels are balanced by the crisp acidity.

Food recommendation

Attractive companion of foie gras or even some spicy oriental food. Goes well with creamy, nutty or fruity desserts, matured cheese.

Recommended serving temperature: 12C°



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