



Serpens Tokaji Aszú 6 Puttonyos 2017

Vineyards: Király-hegy vineyards

Grape varietie(s): Furmint

Soil: Volcanic, andezite, zeolite, loess

Technology: October 2017 was particularly favourable for the formation of good quality aszú, so excellent aszú grapes were harvested from the Furmint vineyard of Király-hegy, from which the winery's first aszú wine was made. The aszú grapes were opened with a base wine of Furmint, and after a 16-hour maceration in the press, a gentle pressing was carried out. Fermentation took place in barrels, 40% of which were new. Ageing for 40 months in the barrels used for fermentation and after bottling followed by 6 months bottle ageing.

Tasting note: The colour is light straw yellow. On the nose, it is the cavalcade of dried fruits that first comes to mind. It is characterised mainly by notes of dried pineapple, mango and strong apricot. On the palate, the ripe fruitiness is also the main line, with apricot dominating, complemented by a spicy and honeyed character. On the finish, the acidity brings the freshness to the fore again. Lively, really concentrated, but not heavy thanks to its acidity. An exceptional wine to enjoy for decades to come.

Parameters: alcohol: 10,5 vol%
