



TOKAJI FURMINT ESSZENCIA 2008

Grape variety: Furmint 100%

Alcohol: 2.5 % abv.

Acidity: 515 gr/L

Residual sugar: 12.5 gr/L

Based on sugar: sweet

Harvest: 2008

Quantity: 120 bottles

Bottling date: 07.07.2015

Altitude: 320-343 m

Soil: volcanic rhyolite tufa with some zeolite and red clay

Exposure: S-SW

Place: Öreg Király

Aging time: 72 months

Serving temperature: 8-10 C

Colour: deep amber

Tasting notes: Nutmeg, black tea and clove in the nose with overripe peach. Candied fruits, peach, honeycomb toffee and honey on the palate. Lively acids in the full and concentrated sip which completely fills the mouth.

