



TOKAJ-HÉTSZŐLŐ

Organic Vineyards



TOKAJI ASZÚ 6 PUTTONYOS 2013 – Premier Cru Nagyszőlő

This wine comes from the 'premier cru Nagyszőlő' which was firstly mentioned in 1576 and was classified in 1772 as first growth. This historical piece of land belongs to the Imperial Estate of Tokaj-Hétszőlő.

"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	Nagyszőlő single vineyard, 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 sunshine. However we had a nice, long summer and could pick the grapes for dry and late harvest quite early, in September. 2013 is a generally excellent year for dry, late harvested and aszú wines too.

Analytics	alcohol:	10,9 % vol.
	acidity:	7,4 g/l
	res. sugar:	196,1 g/l
	extract:	48,3 g/l



Tasting notes

Shiny golden color, very rich and oily texture. Fresh complex nose with apricots, citrus and some cantaloupe along with nice minerality. Rich, full bodied palate with dried apricot, followed by a hint of mango, citrus and vanilla. The high sugar levels are beautifully balanced by the good acidity. The wine is concentrated and on the other hand it has a unique elegance and smoothness too.

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°