



# CARPINUS

FAMILY WINERY

## 2019 TOKAJI ASZÚ 5 puttonyos

**Vineyard(s):** Lapis and Deák vineyards

- *Exposure:* S-SW  
*Planted in:* 1980  
*Grape varietie(s):* 70 % Furmint, 30% Hárslevelű

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

**Harvest date:** 10 th October, 2019 - 5th November, 2019

**Bottling date:** February, 2023

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

**Tasting note:** We are selected the Aszú berries from different vineyards with particular care. The wine matured in third and fourth filled barrels for 24 months. The nose is dominated by citrus fruits, honey and spicy. Its taste is harmonious and creamy, and the vivacious acids give a good balance with the naturally residual sugar. There are delightful flavours of orange peel and propolis completed by the minerality of the terroirs. It is an extremely drinkable wine with long and complex finish.

**Food pairing:** A perfect wine together with desserts, chocolate, a good cigar or on its own. Recommended to be enjoyed at 11 °C

**Parameters:** alcohol: 11,5 vol%

residual sugar: 147,5 g/l

acidity: 7,73 g/l



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