

2021 TOKAJI ASZÚ 5 puttonyos

Vineyard(s): Lapis and Gyertyános vineyards

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

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

Bottling date: March, 2025

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 second and third filled barrels. 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: 154 g/l

acidity: 9,9 g/l

