

Tokaji Aszú 2022

Vintage	2022
Volume	500 ml
Varieties	Furmint 100%
Alcohol	9,5%
Acidity	6,03 g/l
Residual sugar	190,8 g/l
Dry extract	33,4 g/l
PH	3,35
Vineyard	Mád: Középhegy, Betsek
Harvest	By hand at the beginning of November
Fermentation	Spontaneous 100% in barrel
Maturation	21 months in Hungarian oak barrels
Date of bottling	2024 november
Closure	Natural cork
Vegan	Yes

