

# ÖTPUTTONYOS TOKAJI ASZÚ

Sweet (2017), 0,5 l



## VINEYARD SPECIFICATIONS

Name of the vineyard	Megyer, Királyhegy, Ciróka
Grape variety	Furmint, Hárlevelű, Zéta
Maturation	26 months in oak
Bottling date	August 2020

## WINE CHARACTERISTICS

Alcohol	11,28 %
Sugar	134 g / l
Acidity	8.14 g / l

2017 was a classic Tokaj vintage so to speak. Due to a short period of temperature drop at the beginning of September, the botrytis development began a bit later this year, and therefore the styles of this Aszú are a bit more refined and elegant.

This wine has a very well-defined fruit character of ripe red apple, pear jam, mango, apricot and candied lemon peel combined with coconut, marmalade and caramel lent by the Hungarian oak. It also has outstanding acidity that keeps this wine fresh and crisp.

This wine is drinking well along with foie gras, blue cheese, and, last but not least, can give an unparalleled experience with Cuban cigars.

