

SERPENS TOKAJI ASZÚ 6 PUTTONYOS 2021



Vinification

The 2021 vintage began with a cool spring and a slight delay. Early summer was warm, followed by a somewhat milder August and September, which favored the development of a balanced acidity. October provided particularly favorable conditions for the formation of high-quality aszú berries.

From the Király-hegy vineyard, we harvested botrytized berries from Furmint grapes, which were used to produce the winery's 2021 Aszú wine.

The maceration of the aszú berries was carried out with Furmint base wine. After a 16-hour soaking period in the press, gentle pressing followed.

Fermentation took place in barrels, 25% of which were new oak.

The wine was aged for 40 months in the same barrels used for fermentation, in our cellar located within the Ungvár cellar system in Sátoraljaújhely, part of the UNESCO World Heritage.

After bottling, the wine underwent an additional 6 months of bottle aging before release. Further bottle aging continues in our cellar.

Tasting Notes

Color: Pale straw yellow.

On the nose, a rich array of dried fruits dominates, with notes of dried pineapple, mango, and pronounced apricot, complemented by a hint of beeswax.

On the palate, the wine is vibrant and driven by ripe fruit character, with apricot as the leading note, supported by spicy and honeyed nuances. The finish is fresh, with acidity once again coming to the forefront. A lively and highly concentrated wine, yet not heavy thanks to its acidity. An exceptional wine that can be enjoyed even over decades.

Analysis

- Alcohol: 10.2%
- Sugar: 204 g/l
- Acidity: 9.3 g/l

SERPENS WINE
TOKAJ

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