



Sauska Aszú Essencia

Tokaj 2003

Recommended drinking temperature:	10-12 °C
Alcohol content:	8 %
Bottle size:	0,375 l

100% of Furmint. Beautiful golden yellow wine, moving with lazy decorum in the glass. Apricot, asparagus, mushroom, green tea, peanut, caramel and vanilla in the nose. Apricot, vanilla, brittle and tobacco in the mouth. Its high sugar content is counterbalanced by its vibrant acidity. Endless finish with apricot, orange peel and fine honey. This aszú has all the beauty of the vintage: it is round and well-structured with the incomparable Tokaj- acidity. Will age gracefully in the next decade or more. Natural sugar content: 283 gr/l.




Winemaking

Hand-harvested with strict cluster selection. Perfectly botrytized grapes picked by hand. Barrel fermented with indigenous yeast. Aged in new oak for 36 months, than in the bottle for 1 year before it came to the market.

Details

Type	Dessert wine
Acidity	9 g/l
Alcohol content	8 %
Bottle size	0,375 l
Beginning of harvest	2003-11-02
Bottling date	2007-03-01
Vinification	In new oak barrels
Ageing time	36 Month

Tasting

	Golden yellow.
	Apricot, asparagus, mushroom, green tea, peanut, caramel and vanilla in the nose.
	Apricot, vanilla, brittle and tobacco in the mouth. Its high sugar content is counterbalanced by its vibrant acidity.

Awards

Awards and accolades;