



Sauska Tokaji Aszú 5 Puttonyos

Tokaj 2019

Recommended drinking temperature:	10 °C
Alcohol content:	11,5 %
Bottle size:	0,5 l

Offering elegance, complexity, and richness, this 2019 Aszú is an exceptional wine. The nose is filled with aromas of apricot, ripe apple, citrus oils, orange rind, almond and acacia honey. Seamless and rich in the mouth, notes of saffron, orange marmalade, cinnamon and ripe mango are framed with gorgeous minerality. The wine offers a rare harmony, as well as extraordinary tactile persistence. Already refined, the wine will gain even more complexity and continue to age gracefully for three decades. Natural sugar content: 151 gr/l.




Winemaking

Hand-harvested with strict cluster selection. Perfectly botrytized grapes picked by hand, soaked in must for 24 hours, Fermented in stainless steel with indigenous yeast. Aged for 24 months, 10 % new, 90% used French oak. Bottled: 2nd of November 2022.

Details

Type	Dessert Wine
Acidity	7,45 g/l
Alcohol content	11,5 %
Bottle size	0,5 l
Beginning of harvest	2019-11-14
Bottling date	2022-11-02
Vinification	in new and used French barrels.
Ageing time	24 Month

Tasting

	Pale gold.
	Apricot, ripe apple, citrus oils, orange rind, almond and acacia honey.
	Saffron, orange marmalade, cinnamon and ripe mango are framed with gorgeous minerality

Earlier vintage(s)

2017;