



Tokaji Aszú 6 Puttonyos

Tokaj 2003

Recommended drinking temperature:	10-12 °C
Alcohol content:	10 %
Bottle size:	0,5 l

A blend of Varietals: Furmint (90%) and Hárslevelű (10%). Bright golden color. Cantaloupe and dried apricot in the nose with a hint of vanilla. The sugar is in perfect balance with its vibrant and lively acids. Dessert wine and a lovely dessert in itself. Natural sugar content: 225 gr/l.




Winemaking

Hand-harvested with strict cluster selection. Perfectly botrytized grapes picked by hand. Barrel fermented with indigenous yeast, 8 months to complexion, Aged in new oak (55% Hungarian, 30% French, 15% American) for 36 months.

Details

Type	Dessert wine
Acidity	9,2 g/l
Alcohol content	10 %
Bottle size	0,5 l
Beginning of harvest	2003-11-04
Bottling date	2006-11-21
Vinification	in new oak barrels (hungarian, french and american)
Ageing time	36 Month

Tasting

	Bright golden color.
	Cantaloupe and dried apricot in the nose with a hint of vanilla.
	The sugar is in perfect balance with its vibrant and lively acids.

Awards

Awards and accolades;