



Tokaji Aszú 6 Puttonyos

Tokaj 2003

Recommended10-12 °Cdrinking temperature: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.

Tasting

Details

Туре	Dessert wine		Bright golden color.
Acidity	9,2 g/l		
Alcohol content	10 %	N	Cantaloupe and dried apricot in
Bottle size	0,5 l	6.0	the nose with a hint of vanilla.
Beginning of harvest	2003-11-04		
Bottling date	2006-11-21		The sugar is in perfect balance
Vinification	in new oak barrels		with its vibrant and lively acids.
	(hungarian, french and		
	american)		
Ageing time	36 Month		

Awards

Awards and accolades;

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