

Pannon Tokaj Winery, Tokaji Aszú 5 puttonyos 2016 (0,5l/0,25l)



This Aszú wine contains the golden drops of the volcanic slopes of the Tokaj Wine Region from Hungary. The botrytised aszú berries are soaked in must. After pressing the rich juice it was fermented and aged in wooden barrels for at least 24 months. Very high acidity, over 8 g/l (!) with a whopping of 141 g/l natural grape sugar contain. A real flagship of the Tokaji Aszú range. Intensively fresh citrus and tropical fruits in the nose with elegant and easy to recognize botrytise bouquet. Apricot, peach, mango, pear, nut and honey in the palate. Due to the light toasted hungarian oak-wood of 220 litre young barrels an extra long finish with slightly vanilla and barrique taste. The most unic sweet wine of the world with natural sugar contain only!

FOOD PAIRING: We recommend to chill it at 10-12°C, excellent digestive-aperitiv itself. With goose liver as an appetizer is an extraordinary enjoyment. After the main courses with sweets, cigars or simple with a coffee it is a real wine speciality.

VINTAGE: 2016

HARVEST: October-November 2016.

VARIETY: 50% Furmint, 50% Hárslevelű

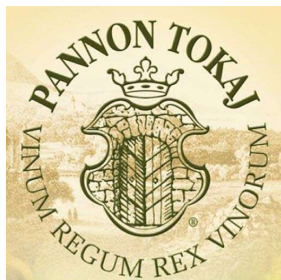
WINE: 10,78 alc./vol.

pH: 3,34

Titrateable acidity 8,21 g/l

Residual sugar 141,0 g/l

SOILS: Vulcanic Soils composed of Andesit Zeolite, Rhyolite and Clay



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