



TOKAJ-HÉTSZŐLŐ

Vineyard

HÉTSZŐLŐ TOKAJI ASZÚ 5 PUTTONYOS 2001

This is the aszú category where we use almost the same kg of aszú berries as liter of freshly pressed must for maceration. The wine is concentrated, round and full-bodied. On the other hand thanks to the loess soil the wine has elegance and smoothness too. This wine comes from the Tokaj-Hétszőlő Imperial Estate which derives from the Hétszőlő Single Vineyard from 1502 when 7 parcels of land based on loess soil were assembled.

“We do believe that with organic approach we can protect the vitality of the vines and so have better quality now and in the future. In order to be able to communicate this philosophy we only use our own grapes to create the Hétszőlő wines.” (Gergely Makai, technical director)

Grape variety	Hárslevelű 100%
Terroir	Mostly Nagyszőlő single vineyard, southern exposure
Soil	Thick loess soil with more complex volcanic subsoil
Yield	20 hl/ha
Age of vines	10-20 years
Density	5555 vines / ha
Winemaking	'Aszú' berries macerated in fresh juice, fermentation in oak barrels, aging time 2,5 years
Aging time	25 years + (from now on)

Vintage

The summer was cool and rainy for the most part. October finally brought the long awaited sunshine and botrytis showed its noble side, developing slowly on the grapes. The vintage favored the loose clusters of Hárslevelű. Wines from this vintage abound in botrytis and reveal a fine, elegant and silky structure.

Analytics	alcohol:	10,59 % vol.
	acidity:	7,9 g/l
	res. sugar:	153,0 g/l
	extract:	42,2 g/l

Tasting notes

Very rich in nose where we find dried apricot, orange peel, marmalade, and some honey notes too. We get the same fruitiness on palate along with richness, complexity and excellent balance between sugar and acidity. This wine is though concentrated, it has so nice acidity that we easily feel like asking for another glass.

Food recommendation

Attractive companion of foie gras or even some spicy oriental food. Goes well with creamy, nutty or fruity desserts, blue cheese.

Recommended temperature: 10-12C°



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