



TOKAJ-HÉTSZŐLŐ

Vineyard

HÉTSZŐLŐ TOKAJI ASZÚ 5 PUTTONYOS 2008

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	Furmint 100%
Terroir	Mostly Hétszőlő single vineyard, southern exposure
Soil	Thick loess soil with more complex volcanic subsoil
Yield	20 hl/ha
Age of vines	15-18 years
Density	5555 vines / ha
Winemaking	'Aszú' berries macerated in fresh juice, fermentation in oak barrels, aging time 2,5 years
Aging time	30 years +

Vintage

Budburst in classic time. After a really hot and wet summer the September rains brought a good botrytis infection. With a very strict selection, high quality 'aszú' berries were harvested from many parcels.

Analytics	alcohol:	11,0 % vol.
	acidity:	10,1 g/l
	res. sugar:	151,4 g/l
	extract:	53,2 g/l

Tasting notes

Shiny golden color, rich and oily texture. Fresh complex nose with apricots, citrus fruits and some melon accompanied by nuts. Rich, full bodied palate with dried fruits, walnut, followed by a hint of caramel and vanilla. The high sugar levels are balanced by the crisp acidity.

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°

