



TOKAJ-HÉTSZŐLŐ

Organic Vineyards

TOKAJI ASZÚ 5 PUTTONYOS 2013 – Premier Cru Nagyszőlő

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. The Nagyszőlő single vineyard which belongs to the Estate was classified in 1772 as premier cru. This was the world's first vineyard classification.

“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	Nagyszőlő single vineyard, southern exposure
Soil	Loess with more complex volcanic subsoil
Yield	10-15 hl/ha
Age of vines	20-25 years
Density	6000 vines / ha
Winemaking	'Aszú' berries macerated in fresh juice, fermentation in oak barrels, aging time 2 years
Aging time	30+ years

Vintage

After a long, not too cold winter, the spring rather wet with not too much sunshine. However we had a nice, long summer and could pick the grapes for dry and late harvest quite early, in September. 2013 is a generally excellent year for dry, late harvested and aszú wines too.

Analytics	alcohol:	11,5 % vol.
	acidity:	8,2 g/l
	res. sugar:	144,6 g/l
	extract:	40,3 g/l

Tasting notes

Light golden color, with rich, oily texture. Fresh complex nose with tropical fruits, apricots, citrus. Rich, full bodied palate with dried tropical fruit flavors and citrus. The high sugar level are well balanced by the high acidity. This wine has a beautiful complexity, elegance.

Food recommendation

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

Recommended temperature: 12C°

