

HÉTSZŐLŐ TOKAJI ASZÚ 5 PUTTONYOS 2017 - BIO

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%

Vineyard Mostly Hétszőlő single vineyard, south faced
Soil Thick loess soil with more complex volcanic subsoil

Yield 15 hl/hectare

Age of vines25-30 year-old vinesVine density5500-6000 vines / hectare

Wine making Aszú berries soaked in must, 2 years in barrels

Aging potential 30 + years

Vintage

We can say that 2017 in Tokaj was one of the best ones ever for dry and sweets too. This is true for the estate and single vineyard dry wines and also for late harvest and for aszú wines too. Sunshine and rain came just in good time and with good portions. We picked the grapes for dry wines already at the very beginning of September and had a beautiful aszú berry harvest in September and October.

Analytics alcohol: 12 % vol. acidity: 6,55 g/l

sugar: 131 g/l (residual sugar)

Tasting notes

Very rich in nose where we find apricot, citrus and some dried cantaloupe too. We get the same fruitiness on palate along with richness, complexity and excellent balance between sugar and acidity. Elegant, serious wine.

Food recommendation

You may keep it for long years or you can already enjoy it matching with creamy, fruity desserts or a classical pairing would be with foie gras or Asian dishes.

Temperature for consumption 12C°