

HÉTSZŐLŐ TOKAJI ASZÚ 5 PUTTONYOS 2014

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 vines 25 year-old vines

Vine density 5500-6000 vines / hectare

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

Aging potential 30 + years

Vintage

2014 was slow, the summer was colder than average and we had lots of rain. Humidity was high in September too and the vintages started to look like the 2010. Luckily we had some dry, sunny days in the end of September, beginning of October and that helped a lot to gain botrytis. We had to do many selection of botrytised berries but the wine we got at the end is a miracle.

Analytics alcohol: 10,5 % vol.

acidity: 9 g/l

sugar: 142 g/l (residual sugar)

Tasting notes

Intense tropical fruits and dried apricot, nuts notes. Amazing acidity and balance with high residual sugar, elegant and nice spiciness on the palate.

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°