

ASZÚ 5 PUTTONYOS 1999

DESCRIPTION

The type of Aszú wine is determined by its number of puttonyos (basket). Each one has a capacity for 25 kilograms of aszú (botrytis) grapes. By adding 3 to 6 puttonyos to 136 litres (Hungarian oak casks) of furmint must we obtain the corresponding Aszú wine. The more puttonyos, the sweeter the Aszú wine.

Fermentation

Controlled fermentation in new Hungarian oak casks during 60 days.

Ageing

In new oak casks during at 2 years and one year in the bottle. Bottled July 2002.

GENERAL INFORMATION

Alcohol by volume - **11.5 %**

Sugar - **155 g/l**

Acidity - **10 g/l**

Variety - **Furmint, Hárslevelű and Muscat de Lunel**

Altitude - **200 m**

Harvest - **Hand-picked 100 % in two or three rounds from late September to early November**

1999 VINEYARD CYCLE

Winter: Long and cold.

Spring: Normal and on time.

Summer: The temperature was normal, but with more precipitation.

Harvest: Long, warmer than the average, excellent vintage, optimal time for the development of the Botrytis Cinerea. Big quantity of aszú berries, high sugar content and very nice acidity.

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 40 years if stored in the ideal conditions of: 12-14 °C and 60 % relative humidity.

The recommended drinking temperature is 10 °C.

PRODUCTION

93,450 bottles 50 cl.



TOKAJ-OREMUS