

ASZÚ 5 PUTTONYOS 1993

DESCRIPTION

Fermentation

According to the tradition over various centuries, the preparations of the Aszu wine, to a Gönc cask (136 litres) of a excellent quality wine 5 puttony of aszu berries (125 Kg.) are added.

Ageing

It remains 2 years in old Hungarian oak casks.

GENERAL INFORMATION

Alcohol by volume - **12 %**

Sugar - **125 g/l**

Acidity - **10 g/l**

Variety - **Furmint, Hárslevelű, Zéta, and Sárgauskotály**

Altitude - **200 m**

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

1993 VINEYARD CYCLE

Winter: Poor in snow, mid winter.

Spring: Poor in precipitation, low temperature.

Summer: Hot, dry, with plenty of sunshine, early flowering.

Autumn: Important infection of Botrytis, excellent vintage with big quantity of aszú berries.

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.

TASTING NOTES

Colour: Light gold yellow.

Nose: Floral, apricot with touches of honey.

Bouquet: Very nice balance of sugar and acide, fresh, honey and plum.

PRODUCTION

28,000 bottles 50 cl.

BOTTLED DATE

April 1997



TOKAJ-OREMUS