

# FÜLEKY TOKAJ



## FÜLEKY TOKAJI 6 PUTTONYOS ASZÚ 2007



### TECHNICAL INFORMATION:

<u>Vintage:</u>	2007
<u>Variety:</u>	50% Furmint 50% Hárslevelű
<u>Analysis:</u>	Alcohol: 11 % vol Sugar: 201 g/liter Acidity: 7,3 g/liter
<u>Closure:</u>	Natural cork

### TASTING NOTES:

A great wine from an excellent vintage with plenty of aging potential. Acacia, freshly cut straw fragrances backed with apricot and spicy aromas. Fresh and youthful aszú wine, reminiscent of spring blossoming and sunshine.

Serving Temperature : 12 - 14 °C

Serving Suggestion :

Recommended goose-liver, blue cheese and fruits.

### PRODUCER INFORMATION

Vineyard:

Grapes come from all of our vineyards, from various soils : riolittuff, yellow and red clay, and loess.

Harvest period: september- november

Winemaking:

Noble rotted berries attacked by Botrytis cinerea, are carefully selected during harvest. The hand picked berries are macerated in base wine during 12-24 hours than carefully pressed. We age the aszú wines in hungarian oak barrels for 2 years before bottling according to the traditions.

Ageing:

Ageing in hungarian oak barrels for 2 years, than one year at least in bottles.

Owner:

Since 2007, the owner of our Estate counting 16 hectares is Péter Lovas.

Winemaker:

Viticulturist and wine maker at the same time is György Brezovcsik, producer of many excellent Tokaj wines.

FÜLEKY KFT.

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