



FÜLEKY TOKAJ

FÜLEKY TOKAJI ASZÚ 6 PUTTONYOS 2016



TECHNICAL INFORMATION:

Vintage: 2016

Varieties:

- Aszú berries: 100% Muscat
- Basic wine: 100% Hárslevelű

Analysis:

- Alcohol: 11 %vol
- Sugar: 176 g/l
- Acidity: 9,89 g/l

Closure: Natural cork, 45x24mm (Bourrassé, France)

TASTING NOTES:

Bright gold in colour, with a slight greenish hint. Citrus and very elegant spiciness in the nose. The sip is very deep and complex while being airy, with very lovely elegance. Exciting, long taste, unparalleled finish. One of the most serious 6 Puttonyos Aszú in Tokaj: complexity is combined with exceptional finesse.

Serving temperature: 12-14 °C.

Serving suggestion: Recommended with goose liver, mature blue cheese and on its own as a dessert.

PRODUCT INFORMATION:

Harvest: October – November 2016

Winemaking: Noble rotted berries attacked by Botrytis Cinerea were carefully selected during harvest. The handpicked berries were macerated in base wine during 24 hours then carefully pressed.

Ageing: Aged in Hungarian oak barrels (225 liters) for two years, then in bottles.

Winemaker: Viticulturist and winemaker at the same time is György Brezovcsik, producer of many excellent Tokaj wines.

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