TOKAJ-HÉTSZŐLŐ
Vineyard

TOKAJI ASZÚ 5 PUTTONYOS Estate 2017

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 our wines." (Gergely Makai, technical director)

Grape variety	Furmint 100%
Terroir	Tokaj Mountain, southern exposure
Soil	Loess with more complex volcanic subsoil
Yield	10-15 hl/ha
Age of vines	20-25 years
Density	6000 vines / ha
Winemaking	'Aszú' berries macerated in fresh juice, fermentation in oak barrels, aging time 2 years
Aging time	30+ years



Vintage

We can say that 2017 in Tokaj was one of the best ones ever for dry and sweets too. This is true for the estate and single vineyard dry wines and also for late harvest and For aszú wines too. Sunshine and rain came just good time and with good portions. We picked grapes for dry wines already at the very beginning of September and had a Beautiful aszú berry harvest in September and October.

Analytics	alcohol:	12,09 % vol.
	acidity:	6,55 g/l
	res. sugar:	131,1 g/l
	extract:	39,9 g/l

Tasting notes
Shiny golden color, rich and oily texture. Fresh complex nose with apricots, and honey notes. Rich, full bodied palate with dried fruits, followed by a hint of orange peel and vanilla. The high sugar levels are balanced by the crisp acidity.

Food recommendation
Attractive companion of foie gras or even some spicy oriental food. Goes well with creamy, nutty or fruity desserts, matured cheese.

Recommended serving temperature: 12C°

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