



Tokaji Aszù 6 Puttonyos 2006

This wine is a blend of 6 Puttonoyos (330 Pounds) of Aszù grapes with 136 liters of basic wine. Aszù grapes are late-harvested and botrytized, so the sugar concentration remains very high.

This wine displays a light golden color. The slow opening nose reveals a ripe fruit fragrance with a hint of vanilla, spring flowers and exotic fruit notes. It is a full-bodied, round and complex wine showing notes of honey, bee's wax, apricot, fig and exotic fruits with a long aftertaste.

This wine can be paired with roasted or braised white meat, strong blue cheeses, desserts or as an after-dinner drink.



Varieties: 70% Furmint , 30% Hàrselevelü

Vinification: Aszù grapes macerate with fermenting must for 14 hours. The second fermentation is done in stainless steel tanks, where it is matured for two months.

Ageing: 2 years in oak barrel, 1 year in bottle.

Soil: 60% of the Soil is rich in sedimentary rocks, mainly composed of clay and 40% loess.

Technical characteristics:

Alcohol 10.5%, residual sugar 201 g/l, acidity 13.1 g/l

95 Pts Wine Spectator

This tightly wound and focused sweetie offers intense acidity harnessing layers of apricot coulis, golden raisin, mango and passion fruit puree. It's all about the fruit now, with grace notes of spice and chalk accenting the finish. This should develop nicely over time. Drink now through 2035. 500 cases made. –NW