



Chateau Dereszla

Tokaji Aszú 5 puttonyos 2017



Description

Fruity notes and freshness - these are the first impressions when you taste this wine. Citrus, exotic fruits, dried fruits and notes of honey appear in nose. Gives a vivid sensation in taste and plays with a long, intensive finish. The natural sugar content is in excellent harmony with the acidity.

Vintage

The perfect vintage with long ripening period, enough rain in spring and summer. Harvest from the end of August till the end of September. Good quality and big quantity, good for making complex wines, rich with fruity aromas, big ageing potential.

Winemaking

Hand picked and carefully selected, fully ripened grapes, brought into the processing plant in small, 25 kgs cases, then pressed with pneumatic press. After the must settled, moved into the inox tank to be fermented, then in oak barrel for 2 years to be matured. 70% Furmint, 30 % Hárslevelű



8-10 C°



foie gras,
blue cheese,
desserts

Dereszla Kft.
H-3916 Bodrogkeresztúr
Felső u.2.
e-mail: dereszla@dereszla.com
web: www.dereszla.com
tel: +3647-496-004

Sugar: 168,8 g/l
Alcohol: 10 %
Sugar: 9,3 g/l

Bottle White Tokaji 500 ml stamped H: 290 mm Ø 85 mm
Case 6 bottles lying H: 290 mm L 85 mm W 200 mm
Palletisation 1200*800 mm
672 bottles / 112 pcs cases
14 cases per layer / 8 layers per pallet
height: 170 cm - weight: 885 kg