



Tokaji Aszú 5 Puttonyos 2004

Grape variety: Furmint 100%

Terroir: Mostly Hétszölő single vineyard, southern exposure

Soil: Thick loess soil with more complex volcanic subsoil

Yield: 20 hl/ha

Age of vines: 13-15 years

Density: 5555 vines / ha

Winemaking: Aszú berries macerated in fresh juice, fermentation in oak barrels, aging time 2,5 years

Aging time: 25 years +

Vintage: Generally 2004 was a bit colder year with more rain. Harvest was long with several aszú selection picking. At Hétszölő we had the chance to harvest excellent quality aszú berries which give elegance and great balance to the wine.

Alcohol: 10,5% vol.

Acidity: 8,9 g/l

Residual sugar: 165 g/l

Tasting notes:

Very rich in nose where we find apricot, citrus, cantaloupe and some pineapple too. We get the same fruitiness on palate along with richness, complexity and excellent balance between sugar and acidity.

TUOTTAJA	Tokaj Hétszölő
MAA / ALUE	Unkari - Tokaj
PULLOKOKO	0,50
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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