

ANETT 2019 Tokaji Szamorodni

The grape has been harvested from the vineyards: Lapis and Ősz-hegy.

It contains 50% Sárga Muskotály, 25% Furmint and 25% Kövérszőlő.

The old vines were harvested on the 29th of October, 2019. At least 70% of the clusters were botrytised. Bottled on the 16th August, 2020.

TASTING NOTES

It starts with a fresh floral, typically Muskotály, perfumed, kind fragrance. Clean, primary, grape blossom, peach aromatics. High sugar, honeyed, intense sweetness on the palate; shifts slightly towards sugar, with a rolling, creamy curves, vanilla sip, a lovely and pure length: a real dessert wine character at its best.

Honeyed, vanilla, long.

Alcohol: 10 v/v%

Natural residual sugar: 212 g/l

Acidity: 7 g/l

Date of harvest: 29. IO. 2019

Produced: 174 cases

Soil: volcanic

