

Tokaji Aszú 2018

The grape has been harvested from the vineyards: Veres and Kakas.

It contains Sárga Muskotály and Furmint. Bottled on the 5th December, 2020.

TASTING NOTES

Surprisingly mushroomy nose at first, then ripe white and yellow flesh peaches, fresh pear, primary perfume notes emerge. A very fresh and young aszú that is worth letting open in the glass. On the palate, high structure, lots of sugar, plenty of super ripe fruit, sufficient, lush acidity, long ageing. A broad-flavoured aszú experience with a long finish, full of exotic fruit throughout. Youthful and essential character, immeasurably clean and precise. It will be worth watching its evolution in the bottle.

Mushroomy, exotic, broad.

Alcohol: 10 v/v%

Natural residual sugar: 252 g/l

Acidity: 7,2 g/l

Produced: 1.188 bottles

Soil: volcanic

