



PATRICIUS TOKAJI ASZÚESZENCIA 2002 Szárhegy dűlő



SOIL: volcanic, very rich in minerals

HARVEST: October - November 2002

GRAPE VARIETIES: 70% Furmint, 30% Hárslevelű

WINE MAKING:

FERMENTATION: in oak barrels

MATURATION: in 220 L oak barrels for 3,5 years

BOTTLING: February 2007

ORGANOLEPTIC SPECIFICATION:

Wine of complexity. Full-bodied structure, very concentrated aromas of the botrytized berries are raising the taste onto an unbelievable level. Minerality of the terroir and the barrel ageing character are coming gently from the background.

TECHNICAL DATA:

ALCOHOL:	9,5 %
RESIDUAL SUGAR:	224 g/l
ACIDITY:	11,8 g/l

AWARDS AND PRIZES:

Vinalies France 2009 Paris - Gold Medal