

# PATRICIUS TOKAJI 6 PUTTONYOS ASZÚ 2017



SOIL: volcanic, very rich in minerals

HARVEST: October - November 2017

GRAPE VARIETIES: Furmint

## WINEMAKING

The maceration of the botrytized aszú berries was made in fermenting wine for 24 hours.

MATURATION: in 220 oak barrels for 2,5 years

BOTTLING: June 2020

## ORGANOLEPTIC SPECIFICATION

Nicest aromas of botrytized berries followed by enormous, high structure and full body. Long, smooth, endless taste and exceptional deepness of peach, apricot and fig character. Full of Tokaj.

## TECHNICAL DATA

ALCOHOL: 10,5 % vol.

RESIDUAL SUGAR: 212 g/l

ACIDITY: 8,7 g/l

## AWARDS AND PRIZES:

Decanter World Wine Awards, London – Platinum 98 points

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