



PATRICIUS TOKAJI 6 PUTTONYOS ASZÚ 2000 'BENDECZ'



SOIL: volcanic, very rich in minerals

HARVEST: October - November 2000

GRAPE VARIETIES: 70% Furmint, 30% Hárslevelű

WINE MAKING:

FERMENTATION: in oak barrels

MATURATION: 100% in 220 L oak barrels for 2,5 years

BOTTLING: June 2003

ORGANOLEPTIC SPECIFICATION:

Majestic and smooth in the glass, its fragrance evokes aromas of peach and exotic spices. Its bouquet is concentrated and full and is unbelievably long in the mouth. Of exceptional longevity, this wine ages particularly well in the bottle.

TECHNICAL DATA:

ALCOHOL: 10,5 %

RESIDUAL SUGAR: 180 g/l

ACIDITY: 8,5 g/l

AWARDS AND PRIZES:

International Wine Challenge 2006 London - Gold Medal

Decanter World Wine Awards 2006 London - Gold Medal

Wine Spectator Magazine 2008 USA - 93 points

Wine Enthusiast Magazine 2008 USA (Editor's Choice) - 93 points