



PATRICIUS

STILLA AUREA TOKAIENSIS

2017 sweet szamorodni



SOIL: volcanic, very rich in minerals

HARVEST: early – mid September 2015

GRAPE VARIETIES: 50 % Zéta, 30% Muscat blanc, 20% Furmint

WINEMAKING

FERMENTATION: in stainless steel tank

MATURATION: 1 year in 220 l oak barrels

ORGANOLEPTIC SPECIFICATION

The nose brings the aromas of the botrytized “Aszú” berries with lots of fruity notes, as mango, peach, quince, apricot. In the back the elegance of the barrel ageing also appears. On palate fine complexity, roundness and elegance can characterize the taste. At the end unique minerality completes the wine.

TECHNICAL DATA

ALCOHOL: 12,5 % vol.

RESIDUAL SUGAR: 110 g/l

ACIDITY: 7 g/l