



PATRICIUS Tokaji Eszencia

2003



SOIL: volcanic, very rich in minerals
HARVEST: October - November 2003
SGRAPE VARIETIES: Furmint és Hárslevelű

WINEMAKING

MATURATION 100% in glass demijons

ORGANOLEPTIC SPECIFICATION:

The free-run juice of the aszú berries was kept in 50 - litre glass demijons for more years. A slow fermentation took place on the surface.

How long to keep: 90-100 years

Food pairing: A pure, natural enjoyment in small portions on its own.

How to serve: 12 C°

ALCOHOL: 2% vol.
RESIDUAL SUGAR: 510 g/l
ACIDITY: 14,6 g/l

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