



# PATRICIUS Tokaji Eszencia

## 2003



SOIL: volcanic, very rich in minerals

HARVEST: October - November 2003

SGRAPE VARIETIES: Furmint és Hárslevelű

### WINEMAKING

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MATURATION 100% in glass demijons

### ORGANOLEPTIC SPECIFICATION:

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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°

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ALCOHOL: 2% vol.

RESIDUAL SUGAR: 510 g/l

ACIDITY: 14,6 g/l

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