



# PATRICIUS TOKAJI 6 PUTTONYOS ASZÚ 2019



SOIL: volcanic, very rich in minerals

HARVEST: October - November 2019

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: July 2022

## 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: 11,5 % vol

RESIDUAL SUGAR: 191 g/l

ACIDITY: 8,4 g/l

AWARDS AND PRIZES: International Wine Challenge 2024 - 95 point

Patricius Borház Zrt., 3917 Bodrogkisfalud, Várhegy-dűlő, 3357 hrsz., Tel.: +36 47 396 001, [www.patricius.hu](http://www.patricius.hu)