

PATRICIUS

TOKAJI 6 PUTTONYOS ASZÚ 2021



SOIL: volcanic, very rich in minerals

HARVEST: October- November in 2021

GRAPE VARIETIES: Furmint, Zéta, Hárslevelű

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 2024

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.

TECHNICAL DATA

.....

ALCOHOL: 11,0 vol %

RESIDUAL SUGAR: 204,8 g / l

ACIDITY: 9,23 g / l