



PATRICIUS TOKAJI NOBLE LATE HARVEST „KATINKA” 2023



SOIL: volcanic, very rich in minerals

HARVEST: October 2023

GRAPE VARIETIES: 81% Furmint, 12% Zéta, 5% Yellow muscat, 2% Harslevelu

WINEMAKING

FERMENTATION: 100% in stainless steel tanks

MATURATION: 12% of the wine in 220 l and 350 l oak barrels for 9 months,
88% in stainless steel tanks

ORGANOLEPTIC SPECIFICATION

A reference point among the late harvest wines of the Tokaj Wine Region. Selected bunches containing healthy, over-ripened and partly botrytized berries which were picked during the late – autumn harvest. The characteristic varietal notes of Furmint and Yellow Muscat form the foundation of this wine, braced by minerality and zippy acidity for great balance and topped off with an incredibly long finish and creaminess.

TECHNICAL DATA

A LCOHOL:	12,%vol.
RESIDUAL SUGAR:	116,3 g/l
ACIDITY:	5,9 g/l