



PATRICIUS 2006 Tokaji Aszú “6 Puttonyos”

Soil: Volcanic, very rich in minerals

Harvest: October-November 2006

Grape Varieties: 70% Furmint
30% Hárslevelű

Winemaking:

Fermentation: Hungarian oak barrels

Maturation: 100% in 220L oak barrels for 3 years

Bottling: May 2010

Wine Description:

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%

Residual Sugar: 188 g/L

Acidity: 9.5 g/L

How long to keep: 20-30 years

Food Pairing: dark chocolate, desserts, cheeses, cigar

How to serve 10-12 C°

Tokaj is a very unique wine growing region where the vineyards are planted atop 800 extinct volcanoes. That concentration of volcanic soil produces grapes that are so high acidity, that even the overripe or botrytis effected berries used to produce the dessert wines are perfectly balanced. This is the reason why the dessert wines from Tokaj have become so legendary.

