



PATRICIUS TOKAJ

DRY YELLOW MUSCAT 2015

Bright, tropical fruit aromas on the nose are followed by soaring acidity and conclude with a round, pleasing finish. The taste is characterized by minerality and crisp acidity; pure sunshine in a glass.



TERROIR

Variety: Yellow Muscat
Appellation: Tokaji Region, Hungary
Soil: Volcanic, very rich mineral content



PRODUCTION

Harvest: Early/Mid September 2015
Fermentation: Stainless steel tank
Maturation: Stainless steel for 6 months
Bottled: March 2016



TASTE

Tasting Notes: Crisp acidity with elegant fruitiness.
Nose: Wildflowers
Palate: Citrus



TECHNICAL DATA

Alcohol: 11.5% vol
Residual Sugar: 7 g/l
Acidity: 6.4 g/l
Aging: 2-3 years



FOOD PAIRING

Seafood
White Meats
Asian Flavors
Spicy Foods
Cheeses



SERVING

Serve chilled
(50 -53° F)



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