2017 Gizella 6 puttonyos Aszú



TYPE OF WINE: Protected Designation of Origin sweet white wine

VARIETY OF THE GRAPES: 96,49% Furmint, 3,51% Hárslevelű

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards such as Bomboly, Kastély, Deák and Barát

TYPE OF LAND: High diversity volcanic soil from each parcel, domination of Rhyolite and Dacite on the top with mostly clay or loess

GROWING SYSTEM: Moser cordon with a plant density of ca. 2300-6000 vines per hectare

HARVEST TIME: The grapes were picked up by hand from 21th of October to the 09th of November.

VINIFICATION: After missing 3 vintages in a row Gizella's Aszú is back with a limited production. It is a one by one berry selection following the traditional method of making Aszú wines. Aged for 18 months in oak barrels. Bottled on the 09th of July 2019. Total production is 651 bottles.

COMMERCIALIZATION: from the 1st of January 2020

INDICATIVE VALUES: Alc:9,5% by vol.; Tot. acidity: 8,77 g/L. Nat.sugar: 246,1 g/L

COLOUR: Gold

NOTES ON FLAVOUR AND BOUQUET: Refreshing natural sweet wine profile with honey, peach and vanilla. It has a developing taste with such a great balance. Very long aging potential.

SERVING TEMPERATUR: 8 – 10 °C