

## 2018 Gizella 6 puttonyos Aszú



TYPE OF WINE: Protected Designation of Origin sweet white wine

VARIETY OF THE GRAPES: 75,11,% Furmint, 20,48% Hárslevelű, 4,41% Sárga muskotály

CLASSIFICATION OF THE WINE: Protected Designation of Origin

PRODUCTION ZONE: Tokaj wine region's single vineyards such as Szil-völgy, Bajusz, Lestár, Deák és Kastély

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 20th of October to the 19th of November.

VINIFICATION: Two days of soaking before gently pressed. Aged for 18 months in oak barrels. Bottled on the 27th of August 2020. Total production is 1035 bottles.

COMMERCIALIZATION: from the 1st of July 2021

INDICATIVE VALUES: Alc:10,0% by vol.; Tot. acidity: 8,27 g/L. Nat.sugar: 237,7 g/L

COLOUR: Gold

NOTES ON FLAVOUR AND BOUQUET: Some of the parcels offered special quality Aszúberries despite the extremely warm vintage. Very complex and hedonistic style with nice balance and many years of aging potential.

SERVING TEMPERATUR: 8 – 10 °C