

2019 Gizella 6 puttnyos Aszú

DWWA BEST IN SHOW 2024



TYPE OF WINE: Protected Designation of Origin sweet white wine

VARIETY OF THE GRAPES: 99 % Furmint, 1% Hárslevelű,

CLASSIFICATION OF THE WINE: Protected Designation of Origin

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

TYPE OF LAND: Rhyolite based high diversity volcanic soil from each parcel.

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 the 22th to 29th of October.

VINIFICATION: Two days of soaking before gently pressed. Aged for 18 months in hungarian oak barrels. Bottled on the 6th of August 2021. Total production is 1115 bottles.

COMMERCIALIZATION: from the 19th of June 2024

INDICATIVE VALUES: Alc:9,5% by vol.; Tot. acidity: 7,97 g/L. Nat.sugar: 244,1 g/L

NOTES ON FLAVOUR AND BOUQUET: „It's bright gold in colour, with ample honeyed fruits lent complexity by the intrigue of botrytis. On the palate, it is thick-textured and sweet, with a delicate grape-acid balance but with those botrytis notes bringing both structure and complexity all the way through the palate to a long, crème-anglaise-rich finish. It will doubtless age well but also serves as a toothsome rich Tokaji to enjoy before too long.” by DWWA judges, 2024

SERVING TEMPERATUR: 8 – 10 °C