

Sauska

Essencia Tokaji 2005

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WHITE
DESSERT WINE



HUNGARY



TOKAJI



SUITABLE
FOR VEGANS

TASTING NOTE

Golden yellow. Apricot, asparagus, mushroom, green tea, peanut, caramel and vanilla in the nose. Apricot, vanilla, brittle and tobacco in the mouth. Its high sugar content is counterbalanced by its vibrant acidity. Quince compote, lots of acidity and sweetness, but impeccable balance.

VITICULTURE

Various parts of premium vineyards owned by the winery.

VINIFICATION

Essencia is produced from the free-run juice of the aszú berries. Perfectly botrytized grapes picked by hand. Barrel fermented with indigenous yeast. Aged in new oak for 36 months.

FOOD MATCHING

This top quality dessert wine deserves to be enjoyed by itself. Perhaps with a fine cigar.

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|-----------------|---------------------|
| SIZE | 37.5cl |
| VINTAGE | 2005 |
| ABV | 3% |
| GRAPE VARIETIES | Furmint (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | M6073205 |
| EXPRESSION | Dessert/ Sweet |
| COUNTRY | Hungary |
| REGION | Tokaji |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.19 |
| TOTAL ACIDITY | 14.2g/l Tartaric |
| RESIDUAL SUGAR | 5.9g/l |
| SKU | M6073205 |