## Sauska

# Tokaji Aszú 5 Puttonyos 2019



SIZE 50cl **VINTAGE** 2019

ABV 11.5%

GRAPE VARIETIES Furmint (61%), Hárslevelű

(23%), Kabar (11%), Yellow Muscat (3%), Zéta (2%)

**CLOSURE** Natural Cork K1502619 **SKU CODE** 

**EXPRESSION** Dessert/ Sweet

**COUNTRY** Hungary **REGION** Tokaji **ALLERGENS** Sulphur

**SUITABLE FOR** Vegans, Vegetarians

**CLOSURE** Natural Cork

PH 3.42

**TOTAL ACIDITY** 8.52g/l Tartaric

RESIDUAL SUGAR 149.4g/l SKU K1502619





HUNGARY





**DESSERT WINE** 

**TASTING NOTE** 

Pale gold colour. Aromas are dominated by dried tropical fruits such as apricot and mango, with a herbal hint. Rich in taste, very sweet but elegant too, with freshness and orange peel flavours.

### VITICULTURE

This is a blend dominated by the Furmint grape, the hero of all Tokaji sweet wines, blended with Hárslevelű, Kabar, Yellow Muscat and Zéta. Average vine age is 30-35 years at am elevation 180-200 meters above sea level.

### VINIFICATION

Grapes are affected by noble rot, causing the sugars, acids and flavours to concentrate. They are hand-harvested with very strict selection. Fermented in barrels with indigenous yeast. Aged in new oak for 20 months.

#### **FOOD MATCHING**

Classically paired with a terrine, especially duck liver or game terrine with dried apricots, raisins and pistachios.

