Sauska

Tokaji Aszú 5 Puttonyos 2022



WHITE DESSERT WINE | HUNGARY | TOKAJI | SUITABLE FOR VEGANS

SIZE	50cl
VINTAGE	2022
ABV	11.5%
GRAPE VARIETIES	Furmint (61%), Hárslevelű (23%), Kabar (11%), Yellow Muscat (3%), Zéta (2%)
CLOSURE	Natural Cork
SKU CODE	K1502622
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	K1502622

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.