

Sauska

Tokaji Aszú 6 Puttonyos 2003



WHITE
DESSERT WINE



HUNGARY



TOKAJI



SUITABLE
FOR VEGANS

TASTING NOTE

This is a deep and complex sweet wine. The fruit flavours are of dried apricots and caramelised peaches. But the main feature here is the complex array of toffee, smoke, fresh coffee bean and mushroom flavours that have developed with this exceptional wine after nearly two decades in the bottle.

VITICULTURE

This is a blend dominated by the Furmint grape, the hero of all Tokaji sweet wines, blended with a small amount of Hárslevelű for more aroma. Average vine age is 30-35 years at an elevation 180-200 meters above sea level.

VINIFICATION

Hand-harvested with strict cluster selection. Perfectly botrytized grapes picked by hand. Barrel fermented with indigenous yeast, taking 8 months to complete. Aged in new oak (55% Hungarian, 30% French, 15% American) for 36 months.

SIZE	50cl
VINTAGE	2003
ABV	10%
GRAPE VARIETIES	Furmint (90%), Hárslevelű (10%)
CLOSURE	Natural Cork
SKU CODE	K1512603
EXPRESSION	Dessert/ Sweet
COUNTRY	Hungary
REGION	Tokaji
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.37
TOTAL ACIDITY	9.1g/l Tartaric
RESIDUAL SUGAR	225g/l
SKU	K1512603