

Erzsébet Pince Family Winery - Tokaj

Aszú 2013 6 puttonyos

Vintage: a great vintage for rich and concentrated, ageable aszú wines. A vintage to look for. Ideal growing season, quite warm, long, sunny fall, clean, abundant botrytis.

To make this wine, we selected the botrytised berries berry by berry, one by one. An extremely labor-intensive process but yielding superb quality at the end.

We macerated the aszú berries in a late harvest fermenting base wine for about 15 hours. They aged in 225-liter partially new-partially used Hungarian oak barrels for 2 years.

The result is a super-concentrated yet balanced botrytis sweet wine with a long aging potential but also ready to be enjoyed now.

These wines are perfect for holidays. Times when you do not need to run, you have time to savor the wine, experience it change and let it astound you as it will.

Aging potential: through 2060 or on.

225 g/l r.s.

9% alcohol

8.2 g/l acidity

900 bottles were produced.

pH:3.22

Foodpairing: different types of blue cheeses, aged hard cheeses, patés, paté de foi gras

