

# *Erzsébet Pince*

## *Szamorodni sweet 2017*

### TECHNICAL SHEET

**Terroir:** This sweet szamorodni comes from our historical grand cru vineyard Király dűlő in Mád. One of the best and highest sites in the region with red clay soil and volcanic rhyolithe. Every classification rates this vineyard first class, and its name „Király” refers to the fact that it used to be owned by the king.



**Vintage: 2017** was a wonderful year for botrytis wine. We had a beautiful, warm, long fall, and abundant botrytis with high levels of sugar. All the sweet wines from 2017 have exceptional concentration and richness.

**Winemaking:** Sweet szamorodni is a traditional wine category in Tokaj. It means that you harvest whole clusters that have a good amount of botrytis berries.

We picked the Furmint grapes in our Király dűlő without the selection of the individual aszú-berries. After picking we pressed the clusters in a traditional vertical press. The wine fermented in new Hungarian oak barrels, and aged for 12 months in used 225-liter Hungarian oak barrels. After barrel aging, we let the wine age in the bottle before releasing it. This wine will age in the bottle beautifully for another 15+ years.

**Character:** This wine when tasted blind tastes like an aszú. It has the concentration of a 5 puttonyos aszú bordering on a 6 puttonyos. Rich, concentrated, voluptuous, jammy, but with a nice level of acidity making it very drinkable. Peach and apricot jam, dried mango, dried pineapple, linden honey. Layered with great, long aftertaste. A value!

**Production: 2000 bottles**

149 g/l r.s.

7,83 g/l acidity

11.5% alcohol

**Food pairing:** you can try to pair this wine with main dishes, it goes well with slightly spicy or fatty foods. Cheese is also a great pairing, a milder blue, or an aged hard cheese.