

Tokaji Late Harvest - 2017

sweet wine

The vintage 2017 was exceptionally beautiful for late harvest sweet wines in Tokaj. This sweet wine of *Erzsébet Pince* is made from the indigenous Furmint grape of Tokaj, and comes from one of the most important historical grand crus of the region: *Király* vineyard in the commune of Mád.

The wine has beautiful structure and great balance: strong honey notes in the nose, along with abundant citrus, orange, and pineapple aromas. On the palate, it has luscious peach jam flavors, with nuances of fresh flowers, mango, and ginger. It has crisp acidity, a lingering finish. The wine was aged in new and older Hungarian and French oak barrels (225 l) for 8 months.

Its refreshing acidity and elegance make the wine an ideal choice as an aperitif or to serve it with cheese, foie gras, or dessert at the end of the meal.

Alcohol: 11 %

Residual sugar: 128 g/l

Acidity: 7,38 g/l

Production: 1700 bottles of 500 ml