

Pajzos Tokaji Aszú 3 puttonyos 2010

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Wine description

Light gold. Tobacco and leafy forest floor notes with peach, white flowers and magnolia greeting from the glass. Dried apricot rushes in the mouth behind which earthy flavours reside. Lovely citrusy acidity gives great dynamism. This Aszú can take you on a pleasant forest walk in autumn. A beautiful and promising wine.

Harvest we harvested the aszú berries from the end of October – till the end of November

Fermentation and aging in 220 L Szerednyei oak barrels for 3 years

Grape varieties 50% Furmint, 30% Hárslevelű, 10 % Yellow Muscat, 10% Zéta

Content 500 ml

Data

- acidity 8,6 gr/L
- sugar 102 gr/L
- alcohol 11,5 % vol

Ageing potential 30-40 years

Vintage description

2010 A memorably rainy year better for sweet wines with delightful acidity and pleasant citrus flavours than dry wines. This is a lovely 3 puttonyos Aszú.

Food & wine pairing

Recommended with lemon cake, fruit cheesecakes or turkey filled with apricots. Also worth trying with lightly spiced Asian dishes.

