

# Pajzos Tokaji Aszú 5 puttonyos 2002

## Details

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## Wine description

Golden with a bronze hue, intensive fruit aromas assail the senses. A very lovely wine from a great vintage with white fruit aromas while honeycomb toffee, caramel, candied orange peel, citrus and bergamot play on the palate. Charming with a lingering finish. It promises to age wonderfully in the bottle for many years.

**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 from the Zemplén hills, for 3 years

**Grape varieties** 60 % Furmint, 30 % Hárslevelű, 10 % Yellow Muscat

**Content** 500 ml

## Data

- acidity 12 gr/L
- sugar 165 gr/L
- alcohol 11,5 % vol

**Ageing potential** 30-40 years

## Vintage description

**2002** A beautiful vintage with hot and dry summer, early formation of the botrytised and shrivelled aszú berries. Rain persisted from September through to November giving a small quantity of good quality aszú.

## Food & wine pairing

Perfect for desserts made with candied fruits and citrus, ricotta pancakes served with fruit sauce, lemony-caramel dark chocolate cakes and blue cheese.

