



HATTYÚS  
· T O K A J I ·



## Hattyús Tokaji Aszú 2013

### Characteristics of the vintage

Long winter, late bud break and flowering, hot summer followed by a cooler and rainy September. The grapes started to ripen late and we had to wait for the appearance of the botrytis. From the end of September the botrytis developed continuously on the grapes and brought plenty of great quality and very rich aszú berries.

### Tasting notes

(December 2015) Golden in colour. The nose displays tropical fruits aromas like pineapple and mango, followed by citrusy notes, honey, spices and hints of vanilla. The mouth is very rich with a broad and creamy structure. The finish is elegant, slightly bitter with spices.

### Grape varieties

Aszú grapes: 65% Furmint, 35% Zéta

Base wine and must: 80% Furmint, 20% Hárslevelű

### The Terroir

Each aszú berry was individually picked through four passages in the vineyard and then stored in stainless steel vats until vinification. The unpressed aszú grapes were partly macerated in a new wine for half a day, and partly in a fermenting must for two days. After pressing, the fermentation of the wine was finished in stainless steel vats. The wine was then aged in old barrels for 18 months. Bottled in September 2015.





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### Analysis

Alcohol: 13%

Residual sugar: 142 g/l

Total acidity: 7.6 g/l

### Serving

It can be savoured on its own, instead of dessert, at the end of the meal or chilled as a refreshing aperitif or with canapés, pâtés, foie gras. Also excellent with a wide range of dishes such as poultry, white meat with creamy sauces, mushroom or seafood risotto. East Asian, slightly spicy dishes such as Thai green curry chicken. With younger, not too salty blue cheeses, simply with some fruits (apricot, pears or fruit salads) or fruit-based desserts (e.g. apricot tart, fruit cake, mandarin sorbet). Ready to drink but with an important ageing potential (for 20 years or more). It is best served cool (11-13°C). After opening, it retains its freshness for at least a week in the fridge.