

PAJZOS TOKAJ

6 PUTTONYOS

LEGEND ASZÚ

2016



P A J Z O S
TOKAJ

TASTING NOTES

Hints of vanilla and sweet spice over honey, saffron and tropical fruit aromas on the nose. Sweet and gourmand on the palate: caramel, dried fruits, and white flowers with the discreet appearance of bergamot, candied orange, butter, and almond notes. This savoury blend impresses by its length, and the acidity, what ensures a good ageing potential. Very concentrated, luscious and rich.

FOOD PAIRING

The aszú is perfect to drink it for itself, as an aperitif, as a digestif or match it with a meal. Please enjoy it with foie gras brulée with caramelized apples, or with gingerbread trifle. It is also a noble companion to nutty desserts, savoury biscuits, quiche Lorraine and roast poultry with fruits.

DRINKING TEMPERATURE

The proper temperature for drinking this Tokaj wine specialty should be at 10-12°C.



Varieties

64% Furmint
22% Hárslevelű
11% Zéta
3% Sárgamuskotály

Analitics

Alcohol: 10 %vol
Residual Sugar: 201.5 g/l
Acidity: 10.4 g/l

Vinification

Fermented in stainless steel tanks. Ageing in 220 L Szerednyei oak barrels for 42 months. Bottle aging from March 2021 in our Rákoczi Cellar (Sárospatak).

Vineyard & Soil

Pajzos & Megyer vineyard
Andesite & Rhyolite Tuff

Bottle

500 ml Specific & Unique Tokaj Bottle with Ardea Seal Cork Finish.