

PAJZOS TOKAJ

6 PUTTONYOS

LEGEND ASZÚ

2017



P A J Z O S
TOKAJ

TASTING NOTES

Vivid lovely apricot with spices tropical fruits and honey aromas. Good concentration of stewed apricot, quince, chestnuts, white truffle and mild spices. The high sweetness balanced by a bright freshness. Elegance that promises to be a great wine with serious ageing potential.

FOOD PAIRING

The aszú is perfect to drink it for itself, as an aperitif, as a digestif or match it with a meal. Try it with the classic pairing - Foie Gras, walnut and blue cheese - or with a specialty, like saffron risotto or crispy, roasted pork knuckles with noisette potatoes. Also highly recommend with Tarte Tatin or carrot walnut cake.

DRINKING TEMPERATURE

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



Varieties

52% Hárslevelű
48% Furmint

Analitics

Alcohol: 9.5 %vol
Residual Sugar: 215.2 g/l
Acidity: 10.1 g/l

Vinification

Fermented in stainless steel tank for 6 months. Ageing in 220 L Szerednyei oak barrels for 30 months. Bottle aging from March 2021 in our Rákoczi Cellar (Sárospatak).

Vineyard & Soil

Megyer vineyard
Rhyolite Tuff

Bottle

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