

# PAJZOS TOKAJ 5 PUTTONYOS TRADITION ASZÚ 2016



PAJZOS  
TOKAJ

## TASTING NOTES

A traditional, golden colour, naturally sweet wine from Tokaj wine region. Apricot and tropical fruits are dominating on the nose beside the aromas coming from botrytis and oak barrel aging.

Relatively high acidity is balanced with the residual sugar content. Long finish and aging potential.

## FOOD PAIRING

The aszú is perfect to drink it for itself, as an aperitif, as a digestif or match it with a meal. Highly recommended with nutty desserts like Gerbeaud Cake or salted caramel pecan pie. Outstanding harmony with liver meals, roast turkey with fruit stuffing, Asian-fusion meals or Peking duck.

## DRINKING TEMPERATURE

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



## Varieties

56% Furmint  
27% Hárslevelű  
10% Zéta  
7% Yellow Muscat

## Analitics

Alcohol: 12 %vol  
Residual Sugar: 124 g/l  
Acidity: 8.6 g/l

## Vinification

Fermented in stainless steel tanks (14-17°C), then aged in Szerednyei oak barrels for 40 months.

## Vineyard & Soil

Pajzos vineyard  
Andesite Tuff

## Bottle

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