

PAJZOS TOKAJ TRADITION FORDÍTÁS 2016



PAJZOS
TOKAJ

TASTING NOTES

A really special one Tokaj Wine Speciality, what is made from hand-picked aszú berries. It is only produced in those great vintages, when there are many aszú berries with high extract content. The aszú berries were soaked for a second time and then gently pressed again. The flavour is characterised by botrytis. The aromas of almond, jasmine, green tea and orange dominate the gulp. Full bodied, balanced wine with a lingering aftertaste.

FOOD PAIRING

This food-friendly wine is a perfect choice for the classic hungarian desserts, like as Eszterházy-, or chimney cake. Recommended with fruit turkey, duck or game bird dishes with furit sauce.

DRINKING TEMPERATURE

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



Varieties

80% Furmint
14% Zéta
6% Hárslevelű

Analitics

Alcohol: 12 %vol
Residual Sugar: 65.1 g/l
Acidity: 8 g/l

Vinification

Fermented and in stainless steel tanks. Ageing in 220 L Szerednyei oak barrels for 2 years.

Vineyard & Soil

Megyer vineyard
Rhyolite Tuff

Bottle

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