

# PAJZOS TOKAJ TRADITION SWEET SZAMORODNI 2017



PAJZOS  
TOKAJ

## TASTING NOTES

Naturally sweet, Tokaj wine specialties with medium body and rich aromas. Vanilla, cloves, toasted butter, salty almond, dried exotic fruits with a hint of honey. The breathing in the glass opens up the exciting aromatics of the wine. Fine saline minerality can be tasted in every sip.

## FOOD PAIRING

Ideal for the pan seared goose liver or for the pâté de foie gras. Perfect symbiotic relationship with Pecking duck and blue or washed-rind cheese. Excellent accompaniment to traditional Hungarian Beigli, Rákoczi curd cheese square and the Bonfire stack desserts.

## DRINKING TEMPERATURE

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



## Varieties

100% Hárslevelű

## Analytics

Alcohol: 12 %vol

Residual Sugar: 77.6 g/l

Acidity: 6.5 g/l

## Vinification

Fermented in stainless steel tanks for 3 months (10°C), Ageing in 220 L Szerednyei oak barrels for 2 years.

## Vineyard & Soil

Pajzos vineyard

Andesite Tuff

## Bottle

500 ml Specific & Unique Tokaj Bottle with Cork Finish