



PAJZOS TOKAJI ASZÚ 5 PUTTONYOS 2016

Terroir: 100% Pajzos vineyard (Bodrogolaszi)

Type of soil: andesite tuff

VINTAGE - 2016

Moderate, relatively rainy, well-balanced year that proved to be an outstanding vintage from both dry and sweet wines' point of view. Thanks to the carefully chosen harvest date the acidity and residual sugar ratio was perfect in grape berries.

Vintage of vivid aszú wines full of notes of tropical fruits with vibrant acidity and long aging potential.

HARVEST

From the middle of September until the beginning of October 2016.

Hand-harvested, berry by berry.

FERMENTATION / AGING

Aged in Szerednyei oak barrels for 2.5 years.

WINE DESCRIPTION

Golden, complex and aromatic aszú. Honey, apricot and tropical fruits are dominating on the nose beside the aromas coming from botrytis.

Relatively high acidity is balanced with the residual sugar content that gives elegance and ensures Pajzos style. Long finish and aging potential.

RECOMMENDED SERVING

Highly recommended with desserts, especially with lemon cake, dark chocolate-orange flavoured desserts or caramel cake. Outstanding harmony with goose liver, Asian-fusion meals and Peking duck.

GRAPE VARIETIES

54% Hárslevelű

23% Furmint

17% Sárgamuskotály

5% Zéta

1% Kövérszőlő

VOLUME

500ml

ANALYTICS

Acidity: 10 g/l

Sugar: 163 g/l

Alcohol: 11.6% vol.

AGING PORTENTIAL

30-50 years