



PAJZOS
TOKAJ



PAJZOS TOKAJI ESSZENCIA 2013

VINTAGE - 2013

A hot and balanced year, with sufficient quantity and evenly distributed rainfalls. Sugar accumulated quickly in the grapes and the acidity remained superbly. Grapes has been perfectly ripen for harvest period with excellent ratio of sugar and acid. 2013 was an outstanding year for aszú berries, botrytizing appeared in large terrain, so this year was particularly propitious for Aszú wines. Long aging potential, wonderful complexity and nice acids.

HARVEST

From the end of October until the end of November.
Hand-harvested, berry by berry.

FERMENTATION / AGING

Typically, this free run juice takes 6 to 8 years to complete its fermentation to less than 5% alcohol. We aged it in bottles after the fermentation.

AGING POTENTIAL

40-50 years

WINE DESCRIPTION

A young and golden esszencia with the notes of candied citrus, orange peel and sultanas. The wine is round and full bodied, has a long finish in the taste. This esszencia was made from traditional grape varieties and has a great aging potential. Ideal for celebrations or special occasions.

RECOMMENDED SERVING

This Tokaj wine speciality is recommended to consume mostly alone or while smoking a cigar.

GRAPE VARIETIES

Furmint
Hárslevelű
Kövérzöld
Sárgamuskotály
Zéta

VOLUME

375 ml

ANALYTICS

Acidity: 8.2 g/l
Sugar: 567 g/l
Alcohol: 2.9 % vol.