

PATRICIUS Tokaji Noble Late Harvest 2012

Soil: volcanic, very rich in minerals

Harvest: November 2012

Grape varieties: 55% Furmint, 40% Yellow Muscat , 5% Zéta

Wine making:

Fermentation: in stainless steel tanks

Maturation: in 220 L oak barrels for 6 months

Bottling: March 2012

Organoleptic specification:

A reference point among the late harvest wines of the Tokaj Wine Region. Selected bunches containing healthy, over-ripened and partly botrytized berries which were picked during the late – autumn harvest. The stainless-steel tank fermentation was followed by a fine oak - barrel ageing for 6 months long. The characteristic varietal notes of Furmint and Yellow Muscat form the foundation of this wine, braced by minerality and zippy acidity for great balance and topped off with an incredibly long finish.

Technical Data:

Alcohol: 11,5 % vol

Residual sugar: 110 g/L

Acidity: 6,6 g/L

How long to keep: 10-13 years

Food pairing: nice pair to desserts, blue cheese, pumpkin cream soup and medium spicy indian dishes

How to serve: 12-13 C°

Vintage description:

2012

Similar to the 2011 vintage. We had a winter almost without any moisture. Summer was warm and sunny with a few rain. Ripening was characterized by high weather fluctuations. Late summer and early autumn has brought pleasant weather, and thanks to that we could begin harvest earlier as usual in order to keep the acidity in the wines. We managed to make fresh dry wines with amazing fruitiness. As during the autumn we didn't got any rain, we will have only few aszú wines from this vintage.

