

Szepsy Tokaji Aszu 6 Puttonyos

COUNTRY	REGION	GRAPE	VINTAGE
Hungary	Tokaj	70% Furmint, 30% Hárslevelű	2017

ABOUT THE DOMAINE

The Szepsy family has been producing Tokaj wines since the 1500s, with the aim of producing the best grapes possible without compromise. The estate is comprised of 50 hectares of vines, that are forty years of age on average, planted on steep slopes at high altitude on a rocky volcanic soil that is considered to be the single, most complex soil composition. The Szepsy family history is deeply linked to that of Tokaj Aszú wine production: In 1631, Szepsy Laczko Mate was the first man to ever write down how to make Tokaji Aszú. Eighteen generations later, now under István Szepsey's direction, the same standards remain and younger generations honour the family tradition of continually striving towards perfection.

WINEMAKING

The soil type is zeolite, quartz and clay-rich weathered volcanic rhyolite. The average age of the vine are over 40 years. Fermenting and ageing (8 months) in Hungarian /Zempléni/ oak barrels (light toasted).

TASTING NOTES

Beautiful amber colour. Aromas of forest floor, mushrooms, tobacco, and oranges. Mature on the nose. Huge concentration on the palate. Nice viscosity and freshness. Powerful, yet refined.



TECHNICAL NOTES

Alcohol by volume
9%

Vegan