

PAJZOS TOKAJ

5 PUTTONYOS LEGEND ASZÚ 2017



PAJZOS
TOKAJ

TASTING NOTES

Behind the notes of marzipan, almonds minerality dominates. Marmalade, honeycomb toffee and stone fruits plays the major role in the aromas. Saline, fresh, tense flavour in the mouth. Young Aszú with a long finish and great aging potential.

FOOD PAIRING

Serve with goose roast, roast pheasant with chestnut stuffing or duck à l'orange. Recommended with traditional goose liver dishes and the good old walnut and poppy seed desserts, but a Catalan cream can also be an excellent choice.

DRINKING TEMPERATURE

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



Varieties

49% Furmint
32% Zéta
19% Hárslevelű

Analitics

Alcohol: 12 %vol
Residual Sugar: 157 g/l
Acidity: 8.1 g/l

Vinification

Fermented and in stainless steel tanks. Ageing in 220 L Szerednyei oak barrels for 32 months. Bottle aging from the end of April 2022 in our Rákoczi Cellar (Sárospatak).

Vineyard & Soil

Pajzos & Megyer vineyard
Andesite & Rhyolite Tuff

Bottle

500 ml Specific & Unique Tokaj Bottle with Ardea Seal Cork Finish.