

# ZOMBORY PINCE

TOKAJI ASZÚ  
6 PUTTONYOS  
2009



Winery: **Zombory Pince Kft**  
Winemaker: **János Árvay**  
Appellation (DOP): **Tokaj**  
Type: **botrytized dessert white wine**  
Variety: **100% Furmint**  
Vintage: **2009**  
Yield by ha: **400 kg of aszú grapes**  
Harvest practice: **Manual**  
Harvest: **late October - early November**  
Vineyard: **Istenhegy hill slope**  
Filtration: **coarse filtered**  
Casks: **Hungarian oak from the Zemplén forests**  
Ageing in barrels: **5 years**  
Ageing in bottles: **24 months**  
Alcohol: **9.5% vol.**  
Residual Sugar: **193.5 g/l**

## TERROIR AND WINEMAKING

The misty mornings and the sunny afternoons of the long autumns in the volcanic Tokaj-Hegyalja hill slopes engender the ideal conditions for the development of the noble rot or botrytis cinerea, a mould which slowly covers the sweet mature grapes, resulting in a loss of moisture shrinking them to a raisin-like berry extremely rich in sugar. The botrytis will give the wine its rich fruity caramel aroma, so typical of the aszú's extraordinary bouquet which makes it so different to the late harvests or ice wines which are not botrytized wines.

The botrytis shriveled grapes, the aszú berries, hand-picked individually in late October or early November are stored for a 48 hours maceration in 500 lt bins in must or new wine producing the aszú mash (dough), which is then pressed and vinified following the traditional methods used in Tokaj since the early XVII century. After fermentation, the 2009 Zombory Pince 6 Puttonyos Aszú was aged during five years in oak barrels stored in underground caves with constant temperature and humidity, followed by 24 months of further maceration in 500 cc bottles.

## TASTING NOTES

Just 1000 bottles were produced of this outstanding aszú by the multi award winner winemaker János Árvay. Honey, dried apricots, dried melon, rosehips and orange preserve aromas appear at nose, with a delicate balance of creamy sweetness and acidity in mouth, where we notice rosehip jam and apricot flavors with citric notes followed by a long and exciting finish. A perfect combination with dark chocolates, blue cheese or foie gras. Drink cold, at or slightly below 12°C.

## AWARDS



Vinalies Internationales 2017 (DWVA)  
Silver Medal

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