

ZOMBORY PINCE

HARMONIA
SWEET TOKAJ
2008



Winery: **Zombory Pince Kft.**
Winemaker: **János Arvai**
Appellation (DOP): **Tokaj**
Type: **Sweet white wine**
Variety: **100% Furmint**
Vintage: **2008**
Yield by Hectare: **400 kg/ha.**
Harvest Practice: **Manual**
Harvest: **Late October**
Ageing in barrels: **36 months**
Ageing in bottles: **48 months**
Vineyard: **Istenhegy and Padihegy hill slopes**
Residual Sugar: **75,7 g/l**
Alcohol Level: **13% vol.**

TERROIR AND WINEMAKING

After the aszú wine is made, new dry base wine or must is poured over the aszú grape paste again, for a second maceration. Following this soaking, the mash is lightly pressed, obtaining the remaining sugar and other precious contents rich in scents and flavors. Then it goes through three years fermentation and ageing, under a thin film of yeast in oak barrels, in the typical Tokaj underground cellars. The resulting wine, which can be either dry or slightly sweet, with a sherry like bouquet, is called "Fordítás", which in Hungarian simply means "turn it over again".

TASTING NOTES

Creamy sweet tokaji wine speciality produced by the second maceration of botrytized aszú grapes in new wine, followed by three years ageing in oak barrels. Rich in scents and flavors reminding apricots and dried fruits, serve it at 10-12 °C as aperitif or dessert wine, eventually together with a fine cigar.

www.zomborypince.com