

1999 Pajzos 5 Puttonyos Aszú

In 1999 after an excellent growing season with more rain than usual, we had a dry and sunny harvest, which kept acidity levels high and produced clean and beautifully structured wines with riper flavours and lots of concentration.

The 1999 Pajzos Aszú was made by macerating hand picked aszú berries with fermenting wine from the Muscat variety. The aszú berries were mainly from Furmint.

The aszú berries were lightly ground along with the fermenting base wine in order to form a paste or dough like consistency. The aszú paste was left in the press to macerate for a period of 12 to 18 hours and then pressed in gentle pneumatic presses. The resulting press juice was allowed to continue fermentation on its own and without any racking of sediment.

Fermentation was conducted at low temperatures between 9 and 14 degrees for a period of 4 to 6 months. Half of the juice was fermented in new Hungarian oak barrels and the other half was done in stainless steel.

The Pajzos aszú was aged mainly in new Hungarian oak for 2.5 years, in order to best preserve the excellent botrytis-driven fruit flavours that are characteristics in the best of the 1999 Tokaji Aszús.

Although very much in its youth this wine represents what has been learned from Tokaji`s winemaking past as well as what possibilities lie ahead of us.

14 884 bottles (0.5l) were produced

Bottled: 20/06/2002

Alc.: 11.04% by vol.

Sugar at harvest: 357 g/l **Residual sugar:** 161 g/l

Total acid: 12.1 g/l **Volatile Acid:** 1.08 g/l