

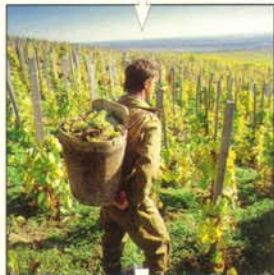
WINE MAKING SCHEME



Perfect Berries
Furmint
Harslevelü
Muscat de lunel
Oremus



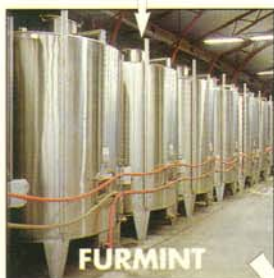
Aszú Berries
(passerillés and/or botrytisés)



Handpicking of
ripe perfect Berries



Late vintages (hand picking)
(100 to 600 kgs of Aszú berries
per hectare.



Vinification
classic
pneumatic
pressing

FURMINT

Dry Furmint serving as base for the
elaboration of Aszú wines.



Hand sorting of Aszú berries

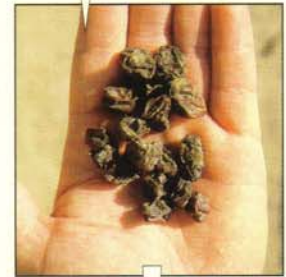
BLEND
Base wine + Aszú berries
3 to 6 puttonyos are blended with
136 litres of Furmint.
1 Puttonyos = 1 basket of 20 to 25 kg
Maceration of 10 to 48 hours



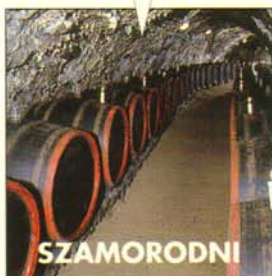
vintage non-sorted
vinification + elevation in oak barrels



Pneumatic pressing
Second fermentation

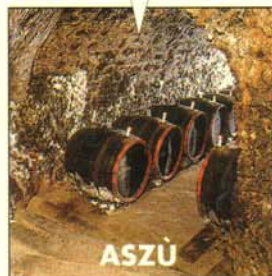


Flowing per gravitation due to
the stockage of the berries



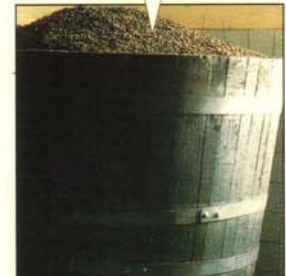
SZAMORODNI

Szamorodni
dry and sweet



ASZÚ

Aszú
3, 4, 5, 6, Puttonyos
3 years' elevation in oak
barrels



ESSZENCIA

TYPE OF ASZÚ WINE	SUGAR (g/l)	DRY RESIDUE WITHOUT SUGAR (g/l)
3 Puttonyos	>60	>30
4 Puttonyos	>90	>35
5 Puttonyos	>120	>40
6 Puttonyos	>150	>45
Aszú Esszencia	>180	>50
Esszencia	>250	>50

Alcohol	< 16,5%
Total acidity	> 7g/l tartaric acid
Volatile acidity	< 2 g/l acetic acid
free SO ₂	< 60 mg/l
Total	< 300 mg/l