



## ***Tokaji Aszú 6 Puttonyos 1999***

*Dobogó Vineyard Ltd.*

**Description** – Deep golden yellow in colour, with a nice orange tinge at the rim. Dried apricots, figs and citrus fruits on the nose. Sugar and acids are in perfect balance on the palate, and the aromas carry over nicely into the flavour, with plenty of citrus fruit – particularly orange. Notably long finish: the wine stays in the mouth for some minutes after swallowing. This is a young and dynamic wine, with several decades of aging potential.

- Alcohol: 10.4 %v/v
- Production volume: 8000 bottles

**Viticulture:** Dobogó Pincészet has first-growth vineyards in Mád and Tállya. Vineyards are planted with three of the permitted Tokaj-Hegyalja grape varieties:

- 60% Furmint,
- 30% Hárslevelű
- 10% Muscat Lunel

Yields are restricted. Short spur pruning has cut yields to an average of 1kg of fruit per vine.

**Vinification:** Wine-making begins on the vine. The aim is to achieve the highest quality possible, and to this end we use only specially selected premier quality aszú berries, harvested in stages. First we make a base wine from shrivelled and partly botrytised grapes. Once the base wine is ready we add 136 kg of aszú berries to every 136 litres. We then macerate this mixture, and it is during maceration that aromas, flavours and sugars leech out into the wine. When maceration is completed we gently press the aszú berries. The young wine is then transferred to oak barrels, where it is matured for three years. After bottling we let the wine settle for 6-12 months before releasing it for sale.



### **A message from Izabella Zwack, owner of the cellar:**

Dobogó Tokaji Aszú is not only an essential drink for any celebration; it can bring sunshine into the working week as well.

Dobogó Tokaji Aszú is not just something to drink with a starter of goose liver or a nibble of blue cheese; it will go magnificently with any course. It is a superb foil for fish, white meat or poultry, as well as for duck. And of course it makes an unbeatable team with a sweet and sour sauce, with any sort of fruit garnish (citrus or tropical), or with spicy foods that involve curry, ginger or cardamon. Last but not least, it makes the perfect way to round off a meal: the crowning moment of the feast. The wine is at its best when slightly chilled, at around 12-13°.

*Imported by*  
**Dreyfus, Ashby & Co.**  
[www.dreyfusashby.com](http://www.dreyfusashby.com)