



FULEKY TOKAJI ASZU 6 PUTTONYOS 2013

£59.00

Buy 6 for £46.22 each and save 6%

Buy 12 for £43.27 each and save 12%

SKU: HUFTA6P

Categories: [Floral & Aromatic](#), [Tokaji](#), [Fortified & Sweet](#), [Hungary](#), [Lusciously Sweet](#), [Fuleky Estate](#), [£50 - £99.99](#), [Vegan](#)

Founded in 1998, Fuleky estate now owns 25 hectares of vineyards in the some of the best sectors of the Tokaj wine region, mainly in Mád, Tokaj, Tarcal and Bodrogkeresztúr villages. The 18th century Baroque winery is located at the center of Bodrogkeresztúr and went under renovation in 2011 using local stones and oak, combined with modern materials, while keeping the feel of the original building. Fuleky produces a range of wine styles from indigenous varieties which combine

intensity, complexity and finesse.

Aszu´ berries were selected from botrytis affected vineyards in several villages Bodrogkeresztu´r: Sajgo´ vineyard, Tokaj: Teleki vineyard, Ma´d: Kira´ly vineyard and Tarcal: Vinnai.

The grapes are hand selected and harvested between late September and November to achieve the optimum level of botrytis and concentration of sugars. As is the tradition, the handpicked berries are crushed and macerated in a Ha´rslevelu? base wine for 24 hours then carefully pressed. The wine is then aged underground in Hungarian oak barrels of 225 litres for two years.

Grape: Aszu´ berries: 50% Furmint, 40% Ha´rslevelu, 10% Kabar

Base Wine: 100% Ha´rslevelu

Tasting Note: Intense dried

apricot and lemon curd offset with hints of honey and pineapple. Floral and lusciously sweet, yet retaining balance and finesse.

Food Match: Tarte tatin, roquefort, pain perdu.

Farming Practices: Contains Sulfites

Vintage: 2013

Awards: Decanter World Wine Awards 2021 - Silver, 93 points
International Wine Challenge 2021 - Silver, 90 points

[Download Product Info:](#)

