



2003

Baron Bornemisza Tokaji Aszu 6 Puttonyos is a very special wine, rich rather than sweet. It is only made in extraordinary vintages, when climactic conditions are perfect, and, thus, we rarely produce more than three or four vintages per decade.

Grapes: Furmint

Vineyards: The grapes for Baron Bornemisza Tokaji come from a single vineyard, named Nyulászó-király, in the Tokaji-hegyalja, Mád area of Hungary.

Influencing factors: Severe frost in a very cold winter influenced the quantity of yield in most grape varieties. The dry and hot summer resulted in early harvest. The late varieties ripped beautifully, thanks for nice weather. An extraordinary high must sugar content was the characteristic feature of this vintage. This year more botrytis were grown on the berries than usual, which characterizes the wine very well.

Harvest: Those grapes that have developed botrytis cinerea are hand-picked from October 20th until November 25th.

Vinification: These grapes, affected by noble-rot, are placed in 5 to 10 hl wooden vats, or puttonyos. After crushing into a paste, known as "aszu dough," the new Furmint base wine is added and left to macerate for 36 to 48 hours. Fermentation then takes place over several months.

Ageing: The wine is aged for 3.5 years in barrel, followed by one year in the bottle.

Alcohol: 9.72%

Total Acidity: 9.4 g/l

PH: 3.39

6 Puttonoyos: 210 g sugar/L

Tasting notes

Light golden amber colour, spicy fragrances, excellent sugar-acid balance, convincing fruitiness, a lot of honey and minerality in taste. Besides its fruitiness, toasted aromas and the flavour of tea characterizes this wine.

Key Points

First vintage: 1993 - Winemaker: Gabor Orosz - Bottles produced: 2,500 - 3,000

Ageing potential: at least 10 years