

LATEST ALANA-TOKAJ PRESS

GRAPELIVE

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Wine of the Day for Sept. 21 2012, Grapelive, www.grapelive.com

2006 Alana-Tokaj, Tokaji Aszueszencia, Dessert Wine, Hungary. (375ml)

This utterly amazing sweet wine is hand made (*winery note: picked berry by berry*) from clusters of Zéta, Muscat, Hárslevelű and Furmint grapes from the best hillside vines available to Alana-Tokaj, a small artisan producer coming off some impressive awards, including Best Sweet Wine Gold Medal in Hong Kong 2011.

Words have little meaning when you taste a wine this profound and stunning, I can say this might be the best ever sweet wine I've had, equalling the 1983 Chateau D' Yquem, and well if I'm honest, it might truly be better.

This is a wine that gives sensations and emotion in waves with a striking nose of fresh apricots, mineral and orange flowers and clove honey with layers of pineapple, passionfruit, apples, pears and the mentioned apricots and honey with fresh tangerine, lemon and fig as well.

This pure and balanced Tokaji is as good as it gets and should drink for another 20-40 years with joyous magic - this golden nectar is the stuff of legends and dreams, totally fantastic.

This naturally made Tokaji Aszueszencia was fermented using only local native yeasts, was aged 40 months in new Kadar Hungarian oak barriques with a light toast and is a cuvee blend from 11 unique lots, bottled by hand, then aged a further 17 months before release.

No question this is one of the top wines I've tried this year.

(\$150 Est.) **98+ Points**

Winery note: Our 2006 Aszueszencia received Best Sweet Wine Trophy and a Gold Medal at the largest and most reputable Wine Competition in Asia, the International Wine and Spirits Competition in Hong Kong 2011. It was given 94 points by the Wine Spectator (NW), and with 94-96 points (Borigo) it was named the best new release at the annual Tokaji Renaissance Premier Tasting!

Much more about this wine and the 2006 vintage at <http://www.alana-tokaj.com/wines.html>