

ALANA TOKAJ



ALANA-TOKAJ Tokaji Aszú 6 puttonyos 2005

Bruce Sanderson, Wine Spectator, **95 points. One of Wine Spectator's Top 100 Best Wines in the World in 2010 by score.**

“Pure and silky, this dessert wine has a spicy, grassy edge to its honey, apricot, orange candy and passion fruit notes. It's concentrated and remains stylish, thanks to the steely acidity. Terrific length. Best from 2012 through 2035.” BS

Anders Öhman: “I should emphasize however that even in this excellent quality background one wine stood out as exceptional : the 2005 Alana-Tokaj 6 puttonyos. Its nose was penetrating, generous and nuanced with a slight aromatic character and hints of bitter orange, honey, beeswax, mimosa and peach. On the palate it was simply the quintessence of nectar ... Viscous and velvety, silky with a wonderful concentration; the acidity and sweetness so well balanced and harmoniously integrated. **Absolutely the best Tokaji I have ever had and one of the best sweet wines, ever. Phenomenal.**”

96 points i-winereview: “This golden amber 6 puttonyos Tokaji is a **knockout**. It has a delightful nose of essence of apricot with honey, hints of tropical fruit, botrytis. The palate is unctuous with purity of flavor, a superb balance of sugar and acid, and a long, pure finish.”

Attila's Notes

Alc. 9.6%, Residual sugar 222 g/L, Acidity 11.6 g/L, Sugar-free extract 82 g/L, **Yield 0.87 hl/ha = .6 oz(17ml)/vine.**

* Individual, **first class, botrytized (aszú) berries, with over 70%** sugar content, were **picked berry by berry**, over the course of 6 weeks, in November and December of 2005, mostly from Zéta grape clusters in our Veresek vineyard.

* **Average daily aszú berry quantity gathered by a harvester: 45 pounds = 20 kg.**

* Meanwhile, to soak and extract these aszú berries, a base wine was made using overripe Yellow Muscat, Hárslevelű and Zéta grapes from our first class Betsek and Veresek as well as Dobra vineyards.

* Cold soak for 24 hours, followed by gentle pressing in a traditional hand operated basket press.

* **Completely natural, local wild yeast fermentation** without any nutrient addition.

* Barrel fermented and aged in **new Hungarian oak barrels** (Trust Hungary, 225L, light toast) **for 28 months.**

* Fined and filtered using complex protein/paper filter/membrane.

* **Hand bottled** on 2nd of May, 2008. Cork: Procork Natural Fleur 45x24 mm

* 3,812 bottles produced (500 ml stamped Tokaji bottle)

* **Aged in bottle for 24 months** prior to its release in May 2010

Simply gorgeous with Epoisses, blue cheese, lobster, foie gras, dried fruit and creme brulee. Or sip by itself!