

ALANA TOKAJ



ALANA-TOKAJ Tokaji Muscat “Betsek” 2008

Wine Spectator **91 points**, November 2011

“A compact, racy sweet white, with a focused core of lemon curd, apricot and honey notes picking up hints of chalk, spice, green tea and zest on the creamy finish. Drink now through 2018. -N.W.”

Attila's notes

Alc. 11,3%, Residual sugar 146 g/L, Acidity 8 g/L, Sugar-free extract 40 g/L, Yield 14 hl/ha = **9.5 oz (280ml)/vine.**

- * Harvested on 24th of October, 2008 from our first class Betsek vineyard.
- * Destemming, overnight cold soak in pneumatic press, gentle pressing and settling.
- * **Completely natural, local wild yeast fermentation** without any nutrient addition.
- * Barrel fermented and aged in **new Hungarian oak barrels** (local cooper, Miklóssy, 4hl, medium toast) **for 22 months.**
- * Fined and filtered using bentonite/paper filter/membrane.
- * **Hand bottled** on 29th of August, 2010. Cork: Procork Natur Extra, 45x24 mm
- * 2,642 bottles produced (500 ml, Renana Antique)
- * **Aged in bottle for 12 months** prior to its release in September of 2011

Spectacular with podstickers, bacon-wrapped scallops, pad thai, chicken tikka and creme brulee!