

# ALANA TOKAJ



## ALANA-TOKAJ Tokaji Muscat “Betsek” 2005

Bruce Sanderson, Wine Spectator, **92 points**

“There is no mistaking this varietal, with its pungent spice, grape, floral and musk aromas and flavors. They work well in this sweet setting, where the intensity is matched by the lively acidity. Fine length. Drink now through 2022.”

Peter Moser, Falstaff, **94 points, the best late harvest Tokaji in the past 20 years!**

“Glowing yellow gold. On the nose subtle nuances of nutmeg, a little cumin, anise and marshmallow, a very welcoming bouquet. On the palate juicy, racy, pure yellow muscat fruit, **beautiful balance**, with convincing length, marked by terroir; spicy finish, very very big presence and great aging potential. So balanced that the residual sugar is perceived no more than a fine touch; **a fascinating wine.**”

Norbert Csige, Ed. Alc. blog

“I was impressed by the aszueszencia from Pendits and I liked the 6 puttonyos aszu from Oremus. But what really blew my fuse was the ALANA-TOKAJ Muscat. Attila Nemeth has hands made of gold. This wine is **out-of-this-world beautiful**, with a cool fruity fragrance, touch of tartness, great momentum on the attack, with loads of flavor, fine minerality, and an unending finish. **Simply spectacular.**”

### Attila's notes

Alc. 10.5%, Residual sugar 133 g/L, Acidity 7.8 g/L, Sugar-free extract 51 g/L, Yield 8hl/ha = **6 oz (160ml)/vine.**

- \* Harvested on 31st of October, 2005 from our **first class Betsek vineyard.**
- \* Destemming, crush, 24 hour cold soak in pneumatic press, gentle pressing.
- \* **Completely natural, local wild yeast fermentation** without any nutrient addition.
- \* Barrel fermented and aged in **new Hungarian oak barrels** (Trust, Hungary, 225L, medium toast) **for 10 months.**
- \* Fined and filtered using protein/paper filter/membrane.
- \* **Hand bottled** on 8th of October, 2006. Cork: Amorim Hungarocork Fleur, 49x24 mm
- \* 1,050 bottles produced (500 ml, Saver Flute Vin Club)
- \* **Aged in bottle for 32 months** prior to its release in June of 2009

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