ALANA TOKAJ

ALANA-TOKAJ Tokaji dry Furmint 2006

Bruce Sanderson, Wine Spectator, **89 points**
"Despite its deep gold color, this white is dry, offering dried fruit flavors of peach, apricot and fig, with hints of grapefruit. **The finish exudes mineral and saline elements as it lingers enticingly.** Drink now." BS

Attila's Notes

Alc. 13.5%, Residual sugar 8 g/L, Acidity 9.2 g/L, Sugar-free extract 28 g/L, Yield 30 hl/ha =20 oz (600ml)/vine.
*Harvested **16th of November, 2006** from our **first class Betsek vineyard**.
***Partially botrytized berries.** Gentle whole bunch pressing.
***Completely natural, local wild yeast fermentation** without any nutrient addition.
*Barrel fermented and aged in used 225L Hungarian and French **oak barrels for 30 months**.
***Intermittent fermentation** further enriching the body over time.
*Fined and filtered using bentonite/paper filter.
***Hand bottled** on 15th of April, 2009. Cork: Procork Flor, 45x24 mm
*960 bottles produced (750 ml, Burgundy Tradition by Wiegand)
***Aged in bottle for 10 months** prior to its release in April of 2010

Great with Ceasar's salad, roasted or grilled chicken, mushrooms and hard cheeses.