

# ALANA TOKAJ



## ALANA-TOKAJ Tokaji dry Hárslevelű 2005

### Attila's Notes

Alc. 14%, Residual sugar 9 g/L, Acidity 7 g/L, Sugar-free extract 32 g/L, Yield 20 hl/ha = 13 oz (400ml)/vine.

\* Harvested on 22 - 28th of November, 2005 **from our first class Betsek and Veresek vineyards**. Partially botrytized.

\* 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 32 months**.

\* **A single racking** in April 2006. Fine lees aging with **intermittent refmentation** further enriching the body over time.

\* Fined and filtered using bentonite/paper filter.

\* **Hand bottled** on 22 -24th of August, 2008. Cork: Procork Flor, 45x24 mm

\* 9,000 bottles produced (750 ml, Burgundy Tradition by Wiegand)

\* **Aged in bottle for 10 months** prior to its release in June of 2009

Wine Ex, 2013: "There are some things that are difficult to explain ... Stonehenge, string theory, this wine. For openers it's from a varietal that isn't all that well known outside Hungary, Hárslevelű (harsh-lay-veloo), typically used in the making of dessert Tokaji. Besides being generally unfamiliar, it is also an old white, typically an uncomfortable place for most wine buyers. Yet in spite of all of that, **we couldn't resist this stunning, mentally challenging, delightfully geeky offering.**

There are many things to consider should one want to take the time to consider **how a white that is approaching its eighth birthday can still be this layered and lively** when many expensive white Burgundies of the same age have faded already.

You could also just enjoy it for what it is. Our best description is that of a well made demi-sec Vouvray, with a hint of sweetness, a round, slightly waxy mouth feel and white and yellow stone fruit flavors with notes of orange rind and a delicate minerality.

**It's something special, completely unexpected, and actually a pretty spectacular value given what it delivers! Hárslevelű for all my friends?"**

John Szabo, MS "And here's another **beautifully mature wine that still has lots of life left**, from an artisanal producer in Tokaj. Although the label says dry, it's more like a gentle late-harvest style with the merest sensation of sweetness, and **complexity is off the charts**. Look for the saliva-inducing saltiness of volcanic terroir underlying the weighty ensemble – **for \$25 this is a real tour de flavour**. Best 2014-2018."

**Great with Chinese, Thai and Indian cuisine!**

[www.alana-tokaj.com](http://www.alana-tokaj.com)