

# LENKEY PINCÉSZET TOKAJI ASZÚ 6 PUTTONYOS



100% Furmint. Deep golden amber color with rich viscosity. Incredibly intense and complex nose of apricot, crème brûlée, pepper and honey. Lusciously sweet and wonderfully concentrated with a fat, rich mouthfeel impeccably balanced by zesty acidity. Flavors of apricot skin and pepper, notes of grassy herbs and damp stone. Rustic, bold and full-bodied. Long, profound finish. Serve slightly chilled. Wonderful paired with dessert, try with pineapple upside down cake. Drink now or hold indefinitely. Organic.

From one of the best vintages in modern Tokaji history. From Lenkey's family estate in Mád, Tokaj. The soil is brown forest clay with volcanic minerals and limestone tuff. Spontaneous fermentation with native yeasts.

Aged 3 years in 2<sup>nd</sup> use small Hungarian oak barrels with a further 2.5 years of aging in bottle before release. The puttonyos system for Tokaji Aszú denotes the sugar level in the wine. While it has 168 grams per liter of residual sugar (balanced by 8.9 grams per liter of acidity), it's not at all heavy. The intensity comes, instead, in the wine's detail and concentration.

Géza Lenkey's father founded their family winery in 1999. Today the winery is 25 acres, comprised of 15 parcels in 8 different vineyards in Mád and Bodrogkeresztúr. Their old wine cellar was built in traditional style in the 15th century by the diligent people of Mád. It has forty-one steps leading to the seven branches of the cellar, at a depth of 12 meters. They have been practicing organic since 2005, and were certified organic in 2015. In the cellar, Géza uses no added yeast, sugar, or acid, and does not block malolactic fermentation. He is known for his bold experimental style, especially when it comes to aging his wines.

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## *Tasting Note:*

### LENKEY PINCÉSZET TOKAJI ASZÚ 6 PUTTONYOS

100% Furmint. Aromas of apricot, crème brûlée, pepper & honey; lusciously sweet & concentrated; a fat, rich mouthfeel balanced by zesty acidity; flavors of apricot skin & pepper, grassy herbs & damp stone; endless finish. Organic.

## *Shelf Talker:*

### LENKEY PINCÉSZET TOKAJI ASZÚ 6 PUTTONYOS

100% Furmint. Deep golden amber color, rich viscosity. Intense & complex nose of apricot, crème brûlée, pepper & honey. Lusciously sweet & concentrated with a fat, rich mouthfeel balanced by zesty acidity. Flavors of apricot skin & pepper, grassy herbs & damp stone.

Rustic, bold & full-bodied. Endless finish. Serve slightly chilled. Try paired with pineapple upside down cake.

Drink now or hold. Organic.



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