



FULEKY TOKAJI ASZU 6 PUTTONYOS 2013

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Founded in 1998, Fuleky estate now owns 25 hectares of vineyards in some of the best sectors of the Tokaj wine region, mainly in Mád, Tokaj, Tarcas and Bodrogkeresztúr villages. The 18th century Baroque winery is located at the center of Bodrogkeresztúr and went under renovation in 2011 using local stones and oak, combined with modern materials, while keeping the feel of the original building. Fuleky produces a range of wine styles from indigenous varieties which combine intensity, complexity and finesse.

Aszú berries were selected from botrytis affected vineyards in several villages – Bodrogkeresztúr: Sajgó vineyard, Tokaj: Teleki vineyard, Mád: Kiraály vineyard and Tarcas: Vinnai.

The grapes are hand selected and harvested between late September and November to achieve the optimum level of botrytis and concentration of sugars. As is the tradition, the handpicked berries are crushed and macerated in a Hárslevelű base wine for 24 hours then carefully pressed. The wine is then aged underground in Hungarian oak barrels of 225 litres for two years.

Grape: Aszú berries: 50% Furmint, 40% Hárslevelű, 10% Kabar

Base Wine: 100% Hárslevelű

Tasting Note: Intense dried apricot and lemon curd offset with hints of honey and pineapple. Floral and lusciously sweet, yet retaining balance and finesse.

Food Match: Tarte tatin, roquefort, pain perdu.

Farming Practices: Contains Sulfites

Vintage: 2013

Awards: Decanter World Wine Awards 2021 - Silver, 93 points
International Wine Challenge 2021 - Silver, 90 points

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