



**TOP
SELECTION**
WINES & SPIRITS

SZEPSY

ASZÚ 6 PUTTONYAS

2013



Grape Varietals

70% Furmint, 30% Hárslevelű

ABV

9%

Soil Type

Zeolite, quartz and clay-rich
weathered volcanic rhyolite

Average Age of Vines

Above 40 Years

Vinification

Fermenting and ageing (8 months) in Hungarian /Zempléni/
oak barrels (light toasted)

History

The Szepsy family has been producing Tokaj wines since the 1500s, with the aim of producing the best grapes possible without compromise. The estate is comprised of 50 hectares of vines, that are forty years of age on average, planted on steep slopes at high altitude on a rocky volcanic soil that is considered to be the single, most complex soil composition. The Szepsy family history is deeply linked to that of Tokaj Aszú wine production: In 1631, Szepsy Laczko Mate was the first man to ever write down how to make Tokaji Aszú. Eighteen generations later, now under István Szepsy's direction, the same standards remain and younger generations honour the family tradition of continually striving towards perfection.

Tasting Notes

Beautiful amber colour. Aromas of forest floor, mushrooms, tobacco, and oranges. Mature on the nose. Huge concentration on the palate. Nice viscosity and freshness. Powerful, yet refined.