

LATE HARVEST 2023

Pale gold colour with delicate citrus and spicy aromas. Light and refreshing on the palate with hints of white peach and honey. It has an excellent sweetness to acid balance, a smooth, silky texture and a clean, long, crisp finish.

2023 was a year of contrasting weather conditions, typified by the wildly fluctuating Spring temperatures that delayed budbreak and flowering. A much wetter than average June followed, compensated by a very dry July to put us back on track. Botrytis was present throughout and after beneficial rains in late September we waited for a drying week or so before extended picking of top class Aszú berries, a generous proportion of which are included in this blend.

Overall the high acidities helped us greatly with the sweet wines, where very clean and pure fruit was produced. The Aszú berries were of excellent quality and very good concentration.

After pressing, the settled juice was fermented in tanks and then the majority of the blend was transferred to barrels for five to six months ageing.

Delicious on its own, as an aperitif, or with spicy cuisines such as Thai, fresh fruits, or any fruit-based dessert.

Serve cool.

Alcohol:	11 %
Sugar:	96 g/l
Acidity:	7 g/l

Grape varieties: Furmint, Yellow Muscat, Hárslevelű

Bottling date: October 2024

