

"I eagerly try to promote Tokaj's revised position on the world map of wine." - Demeter Zoltán



DRY MED SWEET

ALCOHOL
12%

VARIETY
Furmint

Colour Notes

Dark golden copper hue, brilliant clarity.

Aroma Notes

Complex spice and savoury notes from botrytis-rich fruit. Peach-laden fruit at the core, with strong honeyed notes going creamy from oak barrel maturation, adding richness and further complexity.

Palate Notes

The palate is intense and rich with tremendous depth and fruit concentration, very honeyed with mouthwatering acidity that brings saline flavoured minerality and elegance on the finish. A wine of intense character, complexity and elegance. A striking balance between vineyard characters, botrytis and oak maturation sur lie, at 10 years of age, this wine is sure to continue developing further complexity in the bottle, a truly great wine.



DHALL & NASH



DEMETER ZOLTÁN 2007 ASZÚ - HOLDVÖLGY
TOKAJ

PRODUCTION OF

DEMETER ZOLTÁN
TOKAJI ASZÚ
HOLDVÖLGY
VINEYARD SELECTED
2007



FERMENTATION

Barrel

MATURATION

25 months.

TA (TOTAL ACIDITY)

7.4 g/l

RS (RESIDUAL SUGAR)

215 g/l





Hungary,
Tokaj
Hold-völgy

VITICULTURE	Organic
HECTARES	0.9
YIELD (TONNES/HA)	0.4
SOIL TYPE	Volcanic
FRUITION	HARVEST 01/07/2007
AVERAGE VINE AGE	40 Years
PLANTING DENSITY	2, 4x1
AVERAGE RAINFALL	525 mm
ASPECT	South-west
ELEVATION	229m
IRRIGATION REGIME	None
FROST PROTECTION	None