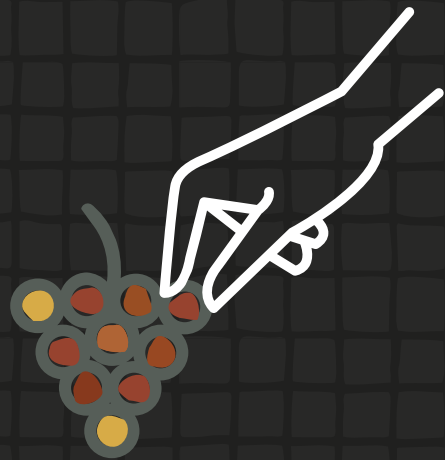


Aszú making



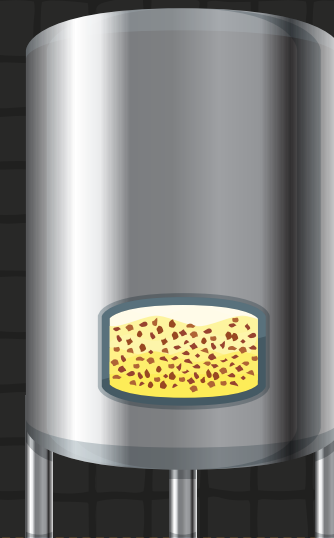
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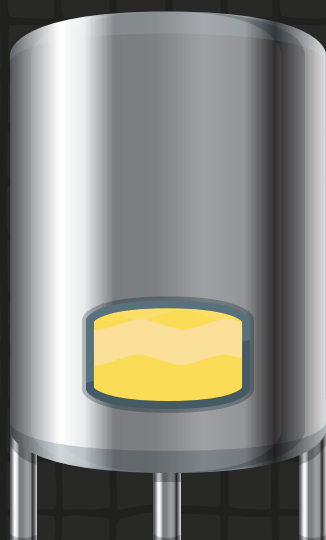
In good botrytis years, the Aszú berries are picked separately, collected in vats and then trodden.



Pressed in the vat under their own weight, the Aszú berries release a small quantity of extremely concentrated must (base of eszencia)



The collected Aszú berries are macerated in must or new wine (from the same vintage)...



... and then pressed. The extremely sweet must is fermented in oak or stainless steel.



Aszú must spend a minimum of 18 months in 'Gönci' barrels before it may be released for sale.



Enjoy