



PATRICIUS T O K A J

PATRICIUS Tokaji Yellow Muscat 2012/ dry

Soil vulcanic, very rich in minerals

Harvest early – mid September 2012

Grape varieties 100% Yellow Muscat

Wine making

Fermentation: 100% in stainless - steel tank

Maturation: 100% in stainless - steel tank for 6 months

Bottling: June 2013

Organoleptic specification

This completely dry wine is a speciality of Patricius Winery. Enchanting fruitiness on the nose, minerality of volcanic soil on the palate and elegant acidity make this wine complex. Perfect choice to refresh yourself in summer evenings.

Technical Data

Alcohol: 12 %vol

Residual sugar: 4,8 g/L

Acidity: 6,4 g/L

How long to keep 2-3 years

Food pairing steamed fish, cheese cakes, parma ham with melon, matured cheese: parmigiano reggiano, manchego

How to serve 10-12 C°

Vintage

2012

Similar to the 2011 vintage. We had a winter almost without any moisture. Summer was warm and sunny with a few rain. Ripening was characterized by high weather fluctuations. Late summer and early autumn has brought pleasant weather, and thanks to that we could begin harvest earlier as usual in order to keep the acidity in the wines. We managed to make fresh dry wines with amazing fruitiness. As during the autumn we didn't get any rain, we will have only few aszú wines from this vintage.



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PATRICIUS T O K A J

PATRICIUS Tokaji Furmint 2012

Soil: volcanic, very rich in minerals

Harvest: early October 2012

Grape varieties: 100% Furmint

Wine making:

Fermentation: 20% in oak barrel, 80% in stainless - steel tank

Maturation: 20% in 220 and 300 L oak barrels for 6 months, 80% in stainless - steel tank

Bottling: August 2013

Organoleptic specification:

Fruityness of the variety on the nose, strong minerality and elegant acidity on the palate characterizes this well-balanced wine together with the delicate butter and roasted almond notes in the background. An easily drinkable light Tokaji wine.

Technical Data:

Alcohol: 12,5 %vol

Residual sugar: 5,3 g/L

Acidity: 6,1 g/L

How long to keep: 3-4 years

Food pairing: grilled fish and wild-meat dishes, medium rare rose duckbreast with white-fleshed steamed fruits, indian butter chicken

How to serve: 10-12 C°

Vintage description:

2012

Similar to the 2011 vintage. We had a winter almost without any moisture. Summer was warm and sunny with a few rain. Ripening was characterized by high weather fluctuations. Late summer and early autumn has brought pleasant weather, and thanks to that we could begin harvest earlier as usual in order to keep the acidity in the wines. We managed to make fresh dry wines with amazing fruitiness. As during the autumn we didn't get any rain, we will have only few aszú wines from this vintage.



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PATRICIUS

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PATRICIUS Tokaji Hárslevelű 2011

Soil volcanic, very rich in minerals

Harvest early – mid October 2011

Grape varieties 100% Hárslevelű

Wine making

Fermentation: 100% in stainless - steel tank

Maturation: 100% in stainless - steel tank

Bottling: April 2012

Organoleptic specification

Honey and fruitiness, elegant minerality and nice balance characterizes this terroir-wine. Fermentation and ageing took place in reductive environments.

Technical Data

Alcohol: 12,5 %vol

Residual sugar: 0,4 g/L

Acidity: 5,8 g/L

How long to keep 2-3 years

Food pairing steamed fish, poultry and pork dishes

How to serve 10-12 C°

Vintage description

2011

The dryest vintage in the past hundred years. Rain has arrived only late in the autumn that is why we had fewer, but nicely concentrated aszú berries. Aszú wines and late harvest wines of the vintage represents high quality, dry wines has exceptional fruitiness, balance, and high minerality.



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PATRICIUS T O K A J

PATRICIUS Tokaji Noble Late Harvest 2011

Soil: volcanic, very rich in minerals

Harvest: November 2011

Grape varieties: 68% Zéta, 18% Yellow Muscat , 14% Furmint

Wine making:

Fermentation: in stainless steel tanks

Maturation: in 220 L oak barrels for 6 months

Bottling: October 2012

Organoleptic specification:

A reference point among the late harvest wines of the Tokaj Wine Region. Selected bunches containing healthy, over-ripened and partly botrytized berries which were picked during the late – autumn harvest. The stainless-steel tank fermentation was followed by a fine oak - barrel ageing for 6 months long. The creamy minerality, the perfect balance of alcohol, sugar and vibrant acidity together with a long taste on the palate create a memorable drinkable pleasure.

Technical Data:

Alcohol: 11,5 % vol

Residual sugar: 110,5 g/L

Acidity: 7,7 g/L

How long to keep: 10-13 years

Food pairing: nice pair to desserts, blue cheese, pumpkin cream soup and medium spicy indian dishes

How to serve: 12-13 C°

Vintage description:

2011

The driest vintage in the past hundred years. Rain has arrived only late in the autumn that is why we had fewer, but nicely concentrated aszú berries. Aszú wines and late harvest wines of the vintage represents high quality, dry wines has exceptional fruityness, balance, and high minerality.

Awards and prizes:

SILVER medal: International Wine Challenge, London 2013



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PATRICIUS T O K A J

PATRICIUS Tokaji 5 puttonyos aszú 2003

Soil: volcanic, very rich in minerals

Harvest: October-November 2003

Grape varieties: 70% Furmint
30% Hárslevelű

Wine making:

Fermentation: in fermenting must for 24 hours

Maturation: in 220L oak barrels for 3 years

Bottling: August 2007

Organoleptic specification:

A great wine of a unique vintage. Impressions of orange blossom and white flowers are reaching the nose. Round taste with harmonious acidity, residual sugar, and a beautiful Botrytis – character are forming the balance. Promising ageing potential for decades..

Technical Data:

Alcohol: 10 %vol

Residual sugar: 147 g/L

Acidity: 8,5 g/L

How long to keep: 20-30 years

Food pairing: foie gras, fruit cakes

How to serve: 10-12 C°

Vintage description:

2003

We had a hot, dry summer. Ripening started early and influenced by a favourable autumn, we had high quality aszú berries in all of our vineyards. There were richness and diversity in nose and on palate, too. The well-balanced wines have deep, full-bodied flavours, nice structure. In some vineyards it reminds us to the vintage of 2000 but its acidity structure is different.

A very good vintage – it can be seen in our late harvest and aszú wines as well.

Awards and prizes:

GOLD International Wine Challenge, London 2013

SILVER Decanter World Wine Awards, London 2010

