



# CARPINUS

FAMILY WINERY

*Tokaji Aszú*

5 PUTTONYOS

VINTAGE: 2016

GRAPE VARIETIES: 70% FURMINT, 30%  
HÁRSLEVELŰ

COUNTRY: HUNGARY

REGION: TOKAJ

VINEYARDS: LAPIS & DEÁK

VINIFICATION: 100% FERMENTED AND  
AGED IN 220L HUNGARIAN OAK BARRELS.

*The nose is dominated by citrus fruits, honey and spicy. Its taste is harmonious and creamy, and the vivacious acids give a good balance with the naturally residual sugar. There are delightful flavors of orange peel and propolis completed by the minerality of the terroirs.*

ROOTED  
SELECTIONS



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