

LESKÓ



Borászat · Weingut · Winery

Wines

Furmint 2000
quality wine · dry
750 ml

Strong Furmint with Botrytis notes. Goes well with poultry, fish, chop, cutlet. · Alc. 13% vol.
1,000.- Ft · € 4.00

Yellow muscat 2000
quality wine · dry
750 ml

Fresh, fruity muscat, typical aromas of the variety. Enjoy with Italian dishes: Pastas, pizzas, spicy risottos. · Alc. 14% vol.
1,000.- Ft · € 4.00

Tokaji Szamorodni 2000
DHC · dry
500 ml

Traditional Tokaj wine with aromas of fresh, crispy bread. Matured in oak barrels for 2 years. Drink it as aperitif. · Alc. 13% vol.
1,000.- Ft · € 4.00

Zempléni Zenit 2007
table wine · semi sweet
500 ml

Fruity wine of reductive vinification style. Light sweetness, fine spicy aromas. Enjoy with apple pie or orange desserts. · Alc. 15.5% vol.
2,000.- Ft · € 8.00

Golden Tokaji Cuvée 2007
quality wine · sweet
500 ml

A blend of Furmint and Hárslevelű grapes. Goes well with sweets. Rich on residual sugar, balanced by fruity acidity. Honey, elderflower in the nose. · Alc. 13.5% vol.
3,000.- Ft · € 12.00

Tokaji Aszú 4 puttonyos 2003
DHC · sweet
500 ml

Golden color, nose of pear and apricot with honey and elderflower on the palate. · Alc. 12,5% vol.
4,000.- Ft · € 16.00

Tokaji Aszúeszencia 2000
DHC · sweet
250 ml

Oak matured for 3 years. Dried fruits, walnut, quince - enjoy with a sweet fruity or chocolate dessert. · Alc. 9,5% vol.
6,000.- Ft · € 24.00

Prices include 25% VAT