White Wine 5 - Chateau Imperial Tokaji Aszú 5 Puttonyos 2013

Describe and assess the wine under the following headings.

Appearance	MARKERS USE ONLY 2 Marks
Deep gold	2
Nose For aroma descriptors there are a maximum of 5 marks available. Think in terms of primary, secondary and tertiary as appropriate.	7 Marks
Primary: Honeysuckle, peach apricot, pineapple, mango Intensity: Pronounced Baked/stewed fruits, raisin (primary) Developing Secondary: vanilla, cloves, cedar Tertiary: honey, almond, marmalade dried apricot	7
Palate For flavour descriptors there are a maximum of 3 marks available. Think in terms of primary, secondary and tertiary as appropriate.	9 Marks
Sweetness: Sweet Acidity: High Alcohol: Medium Body: Full Intensity: Pronounced Finish: Long (primary) (primary) (primary) (primary) (secondary) Secondary: vanilla, cloves, cedar (tertiary: honey, almond, marmalade dried apricot) Tertiary: honey, almond, marmalade dried apricot	
Assessment of quality	1 Mark
Outstanding 🗸	1
Readiness for drinking	1 Mark
Drínk now but has potential for ageing. 🗸	1

Total 20 marks

20