

PANNON  
TOKAJ



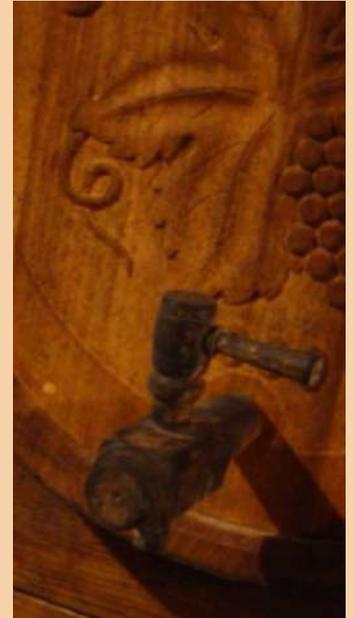
In the 18th century XV. King Louis of France remarked to his lover, Madame de Pompadour, when he handed her a glass of Tokaji aszú:

“ This is the wine of king said the king of wines.”

But he wasn't the first to say the seapt-sounding words. This term for the wine has already appeared in XIV. King Louis's court menu.



# Our Winery



Pannon Tokaj Kft. was founded in Tokaj in the year 2000.

The grounds of the winery are in famous Hungarian vineyards, such as “Kincsem dűlő, Zsadányi tető”.

In the heart of Tolcsva, you can find our processing plant, where we are constantly developing our technology so we can produce Tokaji wines of the highest quality.

We are constantly expanding our markets and place great emphasis to appear on foreign and domestic markets aswell. We believe that Hungarian wines are specialties the whole world should have a chance to try. This philosophy seems to be confirmed by the fact that we are achieving more and more successes in both markets.

Furthermore, we participate in several international and domestic wine competitions and events every year. Our wines have achieved outstanding results both in domestic and foreign competitions.



Zempe

TOKAJI BAKLEVÉ

Tokaji Aszú

Tokaji Aszú

Tokaji Special Reserve

Tokaji Special Reserve

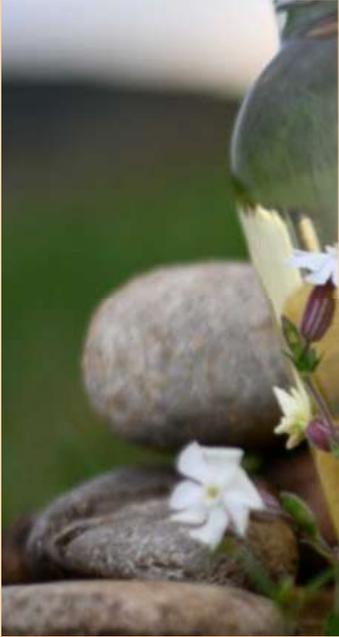
Tokaji Special Reserve

Tokaji Special Reserve

TOKAJI HARMENYÉ

TOKAJI FURMINT





## New Vintage Selection





## 2024 Tokaji Furmint

quality semi-sweet white wine

Furmint is the most common and popular grape variety of the Tokaj Wine Region. This Furmint captures the consumer with its excellent flavours. Its characteristic is a well balanced fresh citrus, green apple and honey taste, and a flower bouquet scent.

Best served with duck dishes, soft cheeses, and fruity desserts.

Drinking temperature: 8-10°C.

*0,75 liter*

*Alc.: 13,5 %*

*Sugar: 43,9 g/l*

*Acid: 5,6 g/l*



## 2024 Tokaji Muscat Lunel quality semi-dry white wine

A characteristic wine called Muscat Lunel (Sárgamuskotály), from the wine-making territory of Tokaj. The nice citrus and floral aroma with a perfume scent makes this an excellent wine.

Best served with soft cheeses, grilled vegetables and salads.

Drinking temperature: 8-10°C.

*0,75 liter*

*Alc.: 13,0 %*

*Sugar: 14,0 g/l*

*Acid: 5,2 g/l*



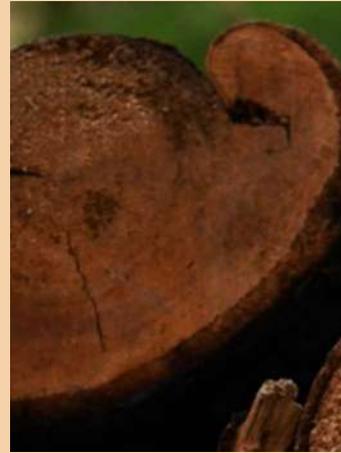
## 2025 Tokaji Muscat Lunel quality semi-sweet white wine

A characteristic wine called Muscat Lunel (Sárgamuskotály), from the wine-making territory of Tokaj. The nice honey and floral aroma with a perfume scent makes this an excellent wine.

Best served with soft cheeses, fruits and desserts.

Drinking temperature: 8-10°C.

*coming soon...*



## Pannon Tokaj Selection





## 2020 Tokaji Szamorodni quality dry white wine

Tokaji Szamorodni is one of the most famous wines of Tokaj, the word is originated from Poland : “As it has grown”. This wine is a blend of two main grape varieties : 50-50 % of Furmint and Hárslevelű grapes. It contains the botritised aszúberries and the green berries as well, which gives a special character to the wine.

Best served as an aperitif.

Drinking temperature: 10-12°C.

*0,5 liter / 0,25 liter*

*Alc.: 13,5 %*

*Sugar: 2,6 g/l*

*Acid: 7,2 g/l*



## 2021 Tokaji Furmint Late harvest quality sweet white wine

This wine is a 100 % Furmint grape variety. A real speciality of the typical Furmint grape of Tokaj which was harvested late in the season, the middle of November. Has a characteristic botrytized bouquet and green apple taste in the palate. The elegant acidity compensates the sweetness and forms a harmony in the bottle.

Best served as an aperitif.

Drinking temperature: 10-12°C.

*0,5 liter*

*Alc.: 14,0 %*

*Sugar: 87,2 g/l*

*Acid: 7,52 g/l*





## 2022 Tokaji Szamorodni quality sweet white wine

This wine is made out of 70 % Zéta, 30 % Muscat Lunel grapes. After 2 years of barrel ageing in 220 liter hungarian oak-wood barrels it tastes like slight honey, vanilla, apricot and mango in the mouth. And smells like elegant botrytis, smooth barrique and apricot.

Best served as an aperitif, or as an appetizer with goose liver.

Drinking temperature: 10-12°C.

*0,5 liter*

*Alc.: 11,5 %*

*Sugar: 112 g/l*

*Acid: 6,3 g/l*



## 2017 Tokaji Aszú 5 Puttonyos high quality white dessert wine

This aszú contains the golden drops of the volcanic slopes of Tokaj. Blended from three main grape varieties : Furmint, Hárslevelű and Zéta grapes. The botrytised aszú berries are soaked in must. After pressing the rich juice is fermented and aged in wooden barrels for at least two years. Apricot, peach, pear, nut and honey can be tasted, with a long finish.

Best served with goose liver or sweets.

Drinking temperature: 10-12°C.

*0,5 liter / 0,25 liter*

*Alc.: 11,5 %*

*Sugar: 134 g/l*

*Acid: 8,14 g/l*





# Dominium Exclusive Selection





## 2021 Tokaji Furmint quality dry white wine

Made out of a 100 % Furmint grape variety, harvested in October 2014, from the Terroir “Kincsem”. The Dominium Brand is our premium line, SS tank fermented, that follows 6 months of barrel ageing on battonage. The barrels are not older than 10 years with light or medium toast burning level. In the nose elegant oak and green apple can be smelled. In the palate nut, almond, vanilla and lots of minerals can be tasted.

Best served with fishes, white meats, spicy pastas.

Drinking temperature: 10-12°C.

*0,75 liter*

*Alc.: 14,0 %*

*Sugar: 9,1 g/l*

*Acid: 7,2 g/l*





## 2019 Tokaji Hárslevelű quality dry white wine

Harvested from one of the most famous area of the wine region “Budaházi” in Tolcsva village. The grapes variety is Hárslevelű, harvested by mid of October. The healthy and very rich juice was aged on battonage in 3 year old Hungarian oak wood barrels for 6 months. Lime, honey, and a little vanille scent. Round, due to the battonage and a very harmonic taste.

Best served with poultry dishes, smoked fish and cheeses.

Drinking temperature: 10-12°C.

*0,75 liter*

*Alc.: 14,5 %*

*Sugar: 6 g/l*

*Acid: 5,8 g/l*





## 2021 Tokaji ZsomBor Furmint semi-dry white wine

A wine from 100% Furmint grape variety. Barrel aged for 5 months in young Hungarian 220 litre oak wood barrels. The final result is an exciting semi-dry Furmint, with a very characteristic, large body, a special bouquet in the nose and long taste, green apple, almond, in the palate.

Best served with cheeses, seafood, salads and white meats.

Drinking temperature: 10-12°C.

*0,75 liter*

*Alc.: 15,0 %*

*Sugar: 15,5 g/l*

*Acid: 7,7 g/l*



## 2021 Tokaji Hanna Cuvée Late Harvest quality sweet white wine

This wine is made of 70% Hárslevelű, 20% Muscat Lunel, 10 % Furmint grape varieties. It was aged in oak wood barrels in our 600 years old wine cellar. Light gold colour, with intensive bouquet of apricot, honey and tropical fruits in the nose. In the palate slightly elegant botrytis and acids. Thanks to the medium toasted hungarian oak-wood barrel ageing a characteristic oak with some almond and nut. Well balanced acid-sugar components, with very long taste.

Best served with cake and other desserts, or next to a good talk.

Drinking temperature: 10-12°C.

*0,5 liter Alc.: 13,0 %*

*Sugar: 97,8 g/l*

*Acid: 7,26 g/l*





## 2018 Tokaji Muscat Lunel Szamorodni white dessert wine

Tokaji Szamorodni is one of the most famous wines of Tokaj. It contains 50 % of botritised aszúberries and 50 % of green healthy berries, which gives a special character to the wine. Made out of a 100% Muscat Lunel. It had aged 1 year in 220 l hungarian oak barrels. It has a fantastic rich fruit blossom in the nose, apricot, honey, nut, slightly vanilla and hints of bitter in the palate.

Best served with, desserts, sweet & sour foods, poultry dishes.

Drinking temperature: 10-12°C.

*0,5 liter*

*Alc.: 13,0 %*

*Sugar: 105 g/l*

*Acid: 5,7 g/l*





## 2017 Tokaji Muscat Lunel Aszú 5 puttonyos white dessert wine

This wine was aged in light-toasted hungarian 220 litre oak-wood barrels, for 2 years. A garden in blossom: rose, jasmine, lime tree-flower, and orange scent wrapped in the cool elegance of the unmissable muscat perfume. Silky sugars in the mouth, vibrant due to its perfect acids, with honey, blood-orange, and a wholesome of spices. Extraordinary complexity of taste and a very long and rich finish.

Best served with desserts, sweet foods or as a talking wine.

Drinking temperature: 10-12°C.

*0,5 liter*

*Alc.: 11.5 %*

*Sugar: 128.7 g/l*

*Acid: 7.81 g/l*





## 2017 Tokaji Muscat Lunel Aszú 6 puttonyos white dessert wine

This wine was aged in light-toasted hungarian 220 litre oak-wood barrels, for 2 years. Apricot and tree flowers in the nose with incredible finesse, wrapped in the cool elegance of the unmissable muscat perfume. Silky sugars in the mouth, vibrant and youthful due to its perfect acids, with honey, dominant apricot and a wholesome of spices. Extraordinary complexity of taste and a very long and rich finish.

Best served with desserts, sweet foods or as a talking wine.

Drinking temperature: 10-12°C.

*0,5 liter*

*Alc.: 11,0 %*

*Sugar: 154,6 g/l*

*Acid: 8 g/l*





## 2014 Tokaji Aszú 6 puttonyos high quality white dessert wine

A blend of three main grape varieties: 33-33 % of Furmint, Hárslevelű and Zéta grapes. Beautifully floral, with dried apricot, honey, peach, orange peel, and backed by an elegant mineral taste. It is a decadently sweet wine but the fruits, sugars and acidity present themselves harmonically. This can be enjoyed now and over the next 50 or so years.

Best served with desserts, sweet & sour foods or as a talking wine.

Drinking temperature: 10-12°C.

*0,5 liter*

*Alc.: 11,0 %*

*Sugar: 151,4 g/l*

*Acid: 8,77 g/l*





# HUNGARIUM

## Wine Family



## Our Winery - Pannon Tokaj

PannonTokaj Kft. was founded in Tokaj in the year 2000. The grounds of our winery is in famous hungarian tokaji vineyards, such as "Kincsem dűlő, Zsadányi tető". In the heart of Tolcsva, you can find our processing plant, where we are constantly developing our technology so we can produce Tokaji wines of the highest quality. We place great emphasis on expanding our markets and appearing on foreign and domestic markets aswell.

It's our belief that national hungarian wines are specialties the whole world should have a chance to try. This philosophy seems to be confirmed by the fact that we are achieving more and more successes in both markets. We participate in several international and domestic wine competitions and events yearly. Our wines have achieved outstanding results in domestic and foreign competitions.

## Hungarium Wine Family

This wine family celebrate tradition with authentic wines of Hungary. Each label showcases a native hungarian animal, inviting wine lovers worldwide to discover our rich heritage through unique flavors and the beauty of our country.





## Hungarian Animals in History

Animals have played a crucial role in Hungary's history, especially in agriculture and nation culture. The Hungarian Racka sheep, known for their hardiness, were vital for farming, while Hungarian horses like the Hucul were key in caring for livestock. Native dogs such as the Mudi and Vizsla, were essential for herding and hunting. These animals helped shape Hungary's rural culture and continue to be symbols of the nation's heritage.

## The History of the Tokaj Wine Region

Tokaj's winemaking tradition dates back over a thousand years, earning it a place as one of the world's most historic wine regions. Famous for its golden Tokaji Aszú, the first botrytized wine, it was once the drink of European royalty. The region's volcanic soils and unique climate create ideal conditions for excellent winemaking. Today, as a UNESCO World Heritage site, it continues to produce outstanding world-class wines that honor its rich heritage.





## 2024 Tokaji Fur mint dry white wine

The Tokaji Furmint dry is a Hungarian white wine that strikes perfect balance between vibrant acidity and a flavours of apple and pear. It o aromas resulting in a smooth yet refreshing profile.

Food Pairing: Pairs well with spicy dishes, soft cheeses, or light dess

Hucul horses once carried goods along the Carpathian Mountains trade routes.

COMING SOON!





## 2024 Tokaji Fur mint semi-sweet white wine

The Tokaji Furmint semi-sweet is a Hungarian white wine that strikes perfect balance between vibrant acidity and a hint of sweetness. It offers aromas of fruits in a smooth yet refreshing profile.

Food Pairing: Pairs well with spicy dishes, soft cheeses, or light desserts.

Hucul horses once carried goods along the Carpathian Mountains trade routes.

*0,75 liter*

*Alc.: 13,5 %*

*Sugar: 43,9 g/l*

*Acid: 5,6 g/l*





## 2024 Muscat Lunel semi-dry white wine

The Tokaji Muscat Lunel semi-dry is a delightful Hungarian wine with vibrant notes of ripe orange, floral jasmine, with a scent of perfume. Its balanced acidity gives it a refreshing, crisp finish.

Food Pairing: Ideal with light cheeses, seafood, or Asian cuisine.

Hungarian ducks were traditionally raised for foie gras production in Hungary's plains.

*0,75 liter*

*Alc.: 13,0 %*

*Sugar: 14,0 g/l*

*Acid: 5,2 g/l*





## 2024 Muscat Lunel semi-sweet white wine

The Tokaji Muscat Lunel semi-sweet is a delightful Hungarian wine that has vibrant notes of ripe orange, floral, and a hint of honeyed sweetness with a scent of perfume. Its balanced acidity gives it a refreshing finish.

Food Pairing: Ideal with light cheeses, seafood, or Asian cuisine.

Hungarian ducks were traditionally raised for foie gras production in Hungary's plains.

*0,75 liter*

*Alc.: 13,5 %*

*Sugar: 38,7 g/l*

*Acid: 5,5 g/l*



## 2020 Szamorodni dry white wine

The Tokaji Szamorodni dry is a Hungarian white wine that was barrel aged. It has a taste of minerals and nuts with a balance of acidity. Its traditional Tokaji wine specialty that offers a complex, layered taste.

Food Pairing: Perfect with blue cheese, foie gras, or as an aperitif.



Hungarian Vizsla's were prized by royalty as noble hunting companions in medieval history.

*0,5 liter*

*Alc.: 13,0 %*

*Sugar: 2,8 g/l*

*Acid: 7,52 g/l*





## 2018 Szamorodni muscat lunel sweet white wine

The Tokaji Szamorodni muscat lunel sweet is a Hungarian white wine that has flavours of peach, citrus, perfume and mineral flavours with a balance of acidity and sweetness. It's a Tokaji traditional wine that offers a complex, layered taste.

Food Pairing: Perfect with blue cheese, foie gras, or a decadent dessert.

Hungarian Vizsla's were prized by royalty as noble hunting companions in medieval history.

*0,5 liter*

*Alc.: 11,5 %*

*Sugar: 112 g/l*

*Acid: 6,38 g/l*





## 2016 Aszú 5 put tonyos whit e dessert wine

The Tokaji Aszú 5 Puttonyos is a traditional Hungarian sweet dessert wine, known for its well balanced taste. Its a Tokaji wine specialty that offers rich flavours of minerals, honey and apricot botrytised with a smooth finish.

Food Pairing: Perfect with blue cheese, foie gras, or fruit-based dessert.

Racka sheep's wool was historically used for making traditional Hungarian garments.

*0,5 liter*

*Alc.: 11,0 %*

*Sugar: 141 g/l*

*Acid: 8,21 g/l*





If you have any inquiries contact us on:  
Fanni Mészáros  
[sales@pannontokaj.hu](mailto:sales@pannontokaj.hu)  
+36 70 338 8000

